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# CELEBRITY COOKBOOK

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BY SANDRA BATTELSTEIN



(6) 4.00

# Celebrity Cookbook

by  
*Sandra Battelstein*



T.M.

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STOLLER PUBLICATIONS

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8306 Wilshire Boulevard, Suite 709  
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213-653-7491

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*This book is dedicated to  
Samantha Smith,  
the young girl who wrote Yuri Andropov  
concerning peace between  
Russia and the United States.*



## INTRODUCTION

I started this book by writing a letter to every celebrity I could think of requesting his/her favorite recipe. I was surprised at just how many celebrities there actually are! This is a compilation of the ones I have received so far.

I have had such a wonderful time working on this book. Opening each letter was like Christmas!

I included comments that were made which adds to the fun of reading the recipe. However, some of the celebrities didn't have a favorite recipe. Muhammad Ali said, "I love anything good that has no pork in it." Robert Conrad enjoys "ice cold beer, and a hot dog." John Hurt's secretary writes "while he actually has very little time for cooking, one of his favourite meals is roast beef and yorkshire pudding."

I have already started a second cookbook. If you are a celebrity and would like to be included, please send me your favorite recipe along with a photograph. I'll send you a copy of the finished book.

I hope everyone has as much fun trying each recipe as I have had.  
**HAPPY EATING!!!**

Sandra Battelstein  
P.O. Box 541202  
Houston, Texas 77254-1202

## TABLE OF CONTENTS

### APPETIZERS

<b>Jalapeno Cheese Balls</b> <i>by A.J. Foyt, Jr.</i> .....	1
<b>Brie Cheese Wheel</b> <i>by Deborah Raffin</i> .....	3
<b>Mozzarella Marinara</b> <i>by Shari Lewis</i> .....	5
<b>Spinach and Cheese Appetizers</b> <i>by Tracy Austin</i> .....	7
<b>"Plains Special" Cheese Ring</b> <i>by President Jimmy Carter</i> .....	8
<b>Herring Copenhagen</b> <i>by Walter Cronkite</i> .....	9
<b>Shrimp Dip Supreme</b> <i>by Phyllis Diller</i> .....	11
<b>Crab Mousse</b> <i>by Joan Van Ark</i> .....	13
<b>Danish Meatballs with Brown Butter</b> <i>by Richard Zanuck</i> .....	15
<b>Sugared Bacon Strips</b> <i>by Arnold Palmer</i> .....	17
<b>Stuffed Mushrooms</b> <i>by Carol Lawrence</i> .....	19
<b>Super and Easy Salsa</b> <i>by Lana Turner</i> .....	21
<b>Smoothie</b> <i>by Nathan Pritikin</i> .....	22

### BREADS

<b>Irish Soda Bread</b> <i>by Ed McMahon</i> .....	25
<b>Indian Fry Bread</b> <i>by Senator Barry Goldwater</i> .....	27
<b>Pea-Picker's Corn Bread</b> <i>by Tennessee Ernie Ford</i> .....	29
<b>Typical Arabian Sandwich</b> <i>by King Hussein</i> .....	30

## BRUNCH

<b>Caviar Omelettes</b> <i>by Sammy Cahn</i> .....	35
<b>Zucchini Omelet</b> <i>by Ruth Gordon</i> .....	36
<b>Braccioli Da Uovi (Eggs in Sauce)</b> <i>by Joseph Campanella</i> .....	37
<b>Souffle Omelet</b> <i>by Linda Lavin</i> .....	39
<b>Erma's Cheese Bread Pudding</b> <i>by Anne Baxter</i> .....	41
<b>Cottage Cheese Pancakes</b> <i>by Lou Jacobi</i> .....	43
<b>Steel Cut Oats</b> <i>by Benjamin Spock, M.D.</i> .....	44

## SALADS

<b>Caesar Salad</b> <i>by Lynda Carter</i> .....	47
<b>Oriental Salad</b> <i>by Art Linkletter</i> .....	49
<b>Taco Salad</b> <i>by Erma Bombeck</i> .....	51
<b>Super Supper Salad</b> <i>by Helen Reddy</i> .....	52

## MAIN DISHES

<b>Arthur Murray's Design for Hamburgers</b> <i>by Arthur Murray</i> .....	54
<b>Meat Loaf</b> <i>by Ann Landers</i> .....	55
<b>Meat Loaf</b> <i>by Dr. Joyce Brothers</i> .....	57
<b>Sweet &amp; Sour Meatballs</b> <i>by Clayton Moore</i> .....	59
<b>Hamburger A La Mode</b> <i>by Vincent Price</i> .....	61
<b>Hearty Hodgepodge</b> <i>by Anne Murray</i> .....	63
<b>Four Star Shepherd's Pie</b> <i>by Anthony Hopkins</i> .....	65

<b>Bar-B-Qued Deer Cubes</b> <i>by Hank Williams, Jr.</i> .....	67
<b>Elephant Stew</b> <i>by Joan Rivers</i> .....	69
<b>Chinese Pepper Steak</b> <i>by President Gerald R. Ford</i> .....	71
<b>Beef and Broccoli</b> <i>by Monty Hall</i> .....	73
<b>Charcoaled Roast</b> <i>by Bert Lance</i> .....	75
<b>Fireplace Sirloin</b> <i>by Secretary of State George Shultz</i> .....	77
<b>Chicken with Avocado and Mushrooms</b> <i>by Elizabeth Taylor</i> .....	79
<b>City Chicken</b> <i>by Shirley Jones</i> .....	81
<b>Cheese N'Wine Chicken</b> <i>by Morey Amsterdam</i> .....	83
<b>Cold Chicken Veronique</b> <i>by Prime Minister Margaret Thatcher</i> .....	85
<b>Lemon Chicken</b> <i>by Lorenzo Lamas</i> .....	87
<b>Chicken Caccitora</b> <i>by Gale Storm</i> .....	89
<b>Creamed Chicken</b> <i>by Lawrence Welk</i> .....	91
<b>Pepper Chicken</b> <i>by Roberta Peters</i> .....	93
<b>Chicken Wings Pacifica</b> <i>by Betty White</i> .....	95
<b>Encacahuetaado (Chicken Wings in Peanut Sauce)</b> <i>by Oleg Cassini</i> .....	96
<b>Barbecued-Honeyed-Orange Chicken</b> <i>by Claude Akins</i> .....	99
<b>Pork, Apples and Sauerkraut</b> <i>by Captain Kangaroo</i> .....	101
<b>Annie Glenn's Ham Loaf</b> <i>by Senator John Glenn</i> .....	103
<b>Ham Hock and Lima Beans</b> <i>by Red Skelton</i> .....	104
<b>Veal Scallopini with Tomatoes</b> <i>by Dr. Denton Cooley</i> .....	105

<b>Mignon De Veau Jacques-René</b> <i>by David Frost</i> .....	107
<b>Veal Scallopini</b> <i>by Joan Baez</i> .....	109
<b>Scampi Provincale</b> <i>by Sir Richard Attenborough</i> .....	110

## SIDE DISHES

<b>Chili-Cheese Souffle</b> <i>by O.J. Simpson</i> .....	113
<b>Cheddar Cheese Souffle</b> <i>by Dina Merrill</i> .....	115
<b>Eggplant Casserole</b> <i>by Debbie Reynolds</i> .....	117
<b>Cabbage Borscht</b> <i>by Shecky Greene</i> .....	119
<b>Champ</b> <i>by Jeremy Irons</i> .....	121
<b>Spanish Rice</b> <i>by Cesar Romero</i> .....	123
<b>Spaghetti Alla Ira Von Furstenburg</b> <i>by Jamie Farr</i> .....	125
<b>Pasta Luigi</b> <i>by Peter Jennings</i> .....	127
<b>Fettuccine Alfredo</b> <i>by Ann Miller</i> .....	129
<b>Favorite Macaroni and Cheese</b> <i>by President Ronald Reagan</i> .....	131
<b>Tortelli Alla Piacenza</b> <i>by Giorgio Armani</i> .....	133

## SAUCES AND SOUPS

<b>Spaghetti Sauce</b> <i>by Jack Klugman</i> .....	137
<b>Turkey Gravy</b> <i>by Henny Youngman</i> .....	138
<b>"Old Iron Pot" Family Style Chili</b> <i>by Johnny Cash</i> .....	139
<b>Chili Con Carne</b> <i>by Glen Campbell</i> .....	141
<b>Beulah's Chili</b> <i>by Basil Hoffman</i> .....	143

<b>Burt's Beef Stew</b> <i>by Burt Reynolds</i> .....	145
<b>Curried Fresh Split Pea Soup</b> <i>by Vice President George Bush</i> .....	147
<b>Carrot Vichyssoise</b> <i>by William Shatner</i> .....	149
<b>Summer Gazpacho</b> <i>by New York City Mayor Ed Koch</i> .....	151
<b>Garlic Soup</b> <i>by Stacy Keach</i> .....	153
<b>Quick Homemade Chic-Vegetable Soup</b> <i>by Gary Coleman</i> .....	155
<b>Cape Cod Fish Chowder</b> <i>by Senator Edward Kennedy</i> .....	156

## DESSERTS

<b>Pig-Picking Cake</b> <i>by Barbara Mandrell</i> .....	159
<b>Banana Cake</b> <i>by John Huston</i> .....	161
<b>Raspberry Riches</b> <i>by Carol Burnett</i> .....	163
<b>Dutch Apple Cake</b> <i>by Gilda Radner</i> .....	165
<b>Fresh Apple Cake</b> <i>by Reverend Billy Graham</i> .....	167
<b>Flemish Apple Cake</b> <i>by John Denver</i> .....	169
<b>Crustless Cheesecake</b> <i>by Joseph Campanella</i> .....	171
<b>Dr. Robert Atkins' Cheese Cake</b> <i>by Helen Gurley Brown</i> .....	173
<b>Brown Sugar Pound Cake</b> <i>by Willard H. Scott, Jr.</i> .....	175
<b>Denver Chocolate Sheet Cake</b> <i>by Senator Gary Hart</i> .....	177
<b>Coca Cola Cake</b> <i>by Phyllis George Brown</i> .....	179
<b>Favorite Lemon Pie</b> <i>by Bob Hope</i> .....	181
<b>Lemon Sponge Pie</b> <i>by Clarence Kelley</i> .....	182

<b>Sour Cream Apple Pie</b>	
<i>by Clarence Kelley</i> .....	183
<b>Apple Pie</b>	
<i>by Phyllis Diller</i> .....	184
<b>Boston Cream Pie</b>	
<i>by Mrs. Joseph P. (Rose) Kennedy</i> .....	185
<b>Abby's Pecan Pie</b>	
<i>by Dear Abby</i> .....	187
<b>Sweet Potato Pie</b>	
<i>by Jesse Jackson</i> .....	189
<b>Mousse/Souffle Au Chocolat</b>	
<i>by Le Cordon Bleu de Paris Richard Grausman</i> .....	191
<b>Blueberry-Lemon Custard</b>	
<i>by Janet Guthrie</i> .....	193
<b>Deep South Baked Custard</b>	
<i>by Governor George Wallace</i> .....	194
<b>Oatmeal Apple Crisp</b>	
<i>by Dr. Norman Vincent Peale</i> .....	195
<b>Bread and Butter Pudding</b>	
<i>by Prince Charles</i> .....	197
<b>Kate Hepburn's Brownies</b>	
<i>by Van Johnson</i> .....	199
<b>Blonde Brownies</b>	
<i>by Pat Boone</i> .....	201
<b>Sandies (Cookies)</b>	
<i>by General Alexander Haig</i> .....	203
<b>Lace Cookies</b>	
<i>by Mrs. Lyndon B. (Lady Bird) Johnson</i> .....	204
<b>Old Fashioned Sugar Cookies</b>	
<i>by Mrs. Joseph P. (Rose) Kennedy</i> .....	205
<b>Fudge</b>	
<i>by Princess Diana</i> .....	207
<b>Peach Ice Cream</b>	
<i>by Mrs. Lyndon B. (Lady Bird) Johnson</i> .....	209
<b>Ice Cream Topping</b>	
<i>by Anne Baxter</i> .....	210

# **APPETIZERS**





**A.J. FOYT, JR.**  
**JALAPENO CHEESE BALLS**

**1 lb. extra sharp cheese  
(finely ground)**  
**1 lb. mild pimento cheese**  
**1 lb. mild cheese**  
**1 small can jalapeno peppers  
(finely chopped)**  
**2 c. pecans chopped**

**4 medium onions (chopped)**  
**2 cloves or less garlic (chopped)**  
**4 Tbsp. lemon juice**  
**4 Tbsp. Worcestershire sauce**  
**1 lb. softened cream cheese**  
**Paprika**  
**Parsley (freshly snipped)**

Mix all ingredients except paprika and parsley. Chill and shape into balls.

Cover with paprika and roll in parsley or nuts. Wrap in plastic bags to freeze.

*—From the Kitchen of Mrs. Foyt*



**DEBORAH RAFFIN**  
**BRIE CHEESE WHEEL**

**1 Wheel of Brie cheese (any size)**  
**Brown Sugar (to cover)**  
**Vermont Maple Syrup (to moisten)**  
**Pecans (to cover)**

Place brie cheese wheel (any size) in a pie casserole dish. Cover the top of the cheese with brown sugar, patting it on with the hand. Dribble a small amount of Vermont maple syrup over the brown sugar to moisten. Sprinkle pecans to cover the top of the brown sugar.

Bake in the oven at 350° for 25 minutes.

Serve hot with crackers.





**SHARI LEWIS**  
**MOZZARELLA MARINARA**

**16 oz. mozzarella cheese in  
½" slices  
½ c. flour  
2 eggs, slightly beaten**

**1 c. herbed, seasoned  
bread crumbs  
Olive oil  
1 can (10½ oz.) pizza sauce  
1 can (2 oz.) flat anchovies**

Dip cheese into egg, flour and back into egg (moisten all surfaces). Pack bread crumbs against cheese and place on a plate in a freezer for 20 minutes. Pour ¼" of oil in a frying pan. When very hot, add cold cheese slices and brown both sides crisply. Drain on a paper towel.

To serve, top with warmed sauce and an anchovy strip.



Best  
wishes!  
Tracy  
Austin

**TRACY AUSTIN**  
**SPINACH AND CHEESE APPETIZERS**

**1 10-ounce package frozen  
chopped spinach, thawed  
1 cup bread crumbs  
2 eggs**

**$\frac{1}{3}$  cup melted butter  
 $\frac{1}{2}$  cup shredded swiss cheese  
 $\frac{1}{4}$  cup grated parmesan cheese  
1 clove garlic, minced**

Squeeze thawed spinach to extract liquid.

When spinach is dry, place in bowl and add garlic. Blend all other ingredients and mix well.

Spread on sourdough rounds and broil 10 minutes.



**PRESIDENT JIMMY CARTER**  
**“PLAINS SPECIAL” CHEESE RING**

**1 pound grated sharp cheese**  
**1 cup finely chopped nuts**  
**1 cup mayonnaise**  
**1 small onion, finely grated**

**Black pepper**  
**Dash cayenne**  
**Strawberry preserves, optional**

Mix; mold with hands into desired shape (I mold into a ring); place in refrigerator until chilled. To serve, fill center with strawberry preserves.

Can be served as a complement to a main meal or as an hors d'oeuvre with crackers.

## WALTER CRONKITE HERRING COPENHAGEN

**For marinated herring:**

<b>1 dozen herring fillets in brine</b>	<b>¼ teaspoon ground allspice</b>
<b>1 whole herring in brine water</b>	<b>½ teaspoon ground white pepper</b>
<b>1 cup distilled white vinegar</b>	<b>4 bay leaves</b>
<b>½ cup finely granulated sugar</b>	<b>1 cup coarsely chopped Bermuda onion</b>

Place fillets and whole herring in large enamel or earthenware bowl. Add cold water to cover. Soak herring overnight to remove excess salt, changing water several times.

Drain herring. Cut each fillet crosswise into 1-inch pieces. Place pieces in enamel or earthenware bowl. Prepare whole herring in similar manner. Cut crosswise into 1-inch pieces. Place in separate bowl.

Place remaining ingredients in saucepan. Bring to boil. Simmer 1 minute. Remove from heat. Cool to room temperature. Pour most of the marinade over filleted pieces. Pour remainder over whole herring pieces. Cover bowls.

Let herring marinate in refrigerator 6 hours or longer. Drain, reserve marinade. Serve herring plain, using pieces cut from whole herring for garnish or use in many ways for main dish or salad offerings.

Serves 25.



**PHYLLIS DILLER**  
**SHRIMP DIP SUPREME**

<b>1 can of CAMPBELL's Cream of Shrimp Soup</b>	<b>½ cup of sour cream</b>
<b>1 8-ounce package cream cheese</b>	<b>¼ teaspoon of Worcestershire sauce</b>

Heat cream cheese until soft. Blend in rest of ingredients well.

Let stand 10 minutes. Then put into refrigerator until you are ready to serve.



**JOAN VAN ARK**  
**CRAB MOUSSE**

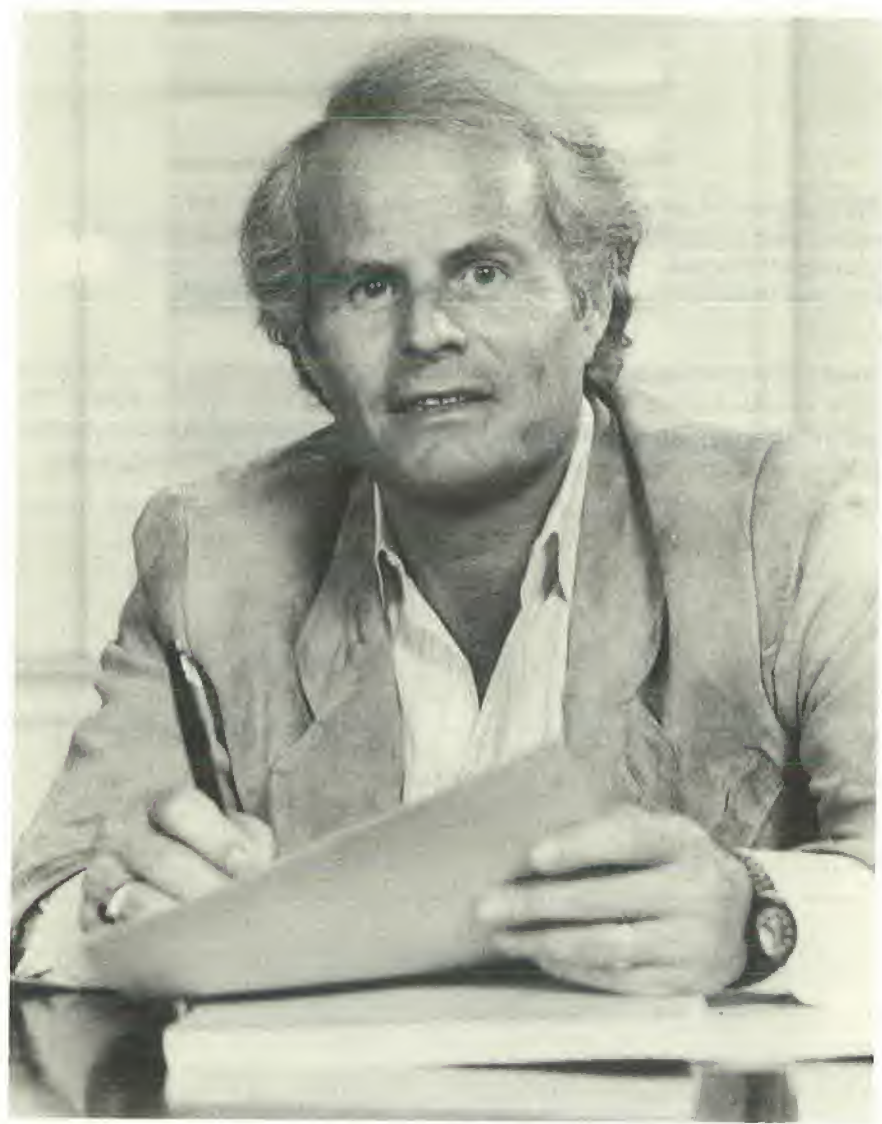
**1 TB unflavored gelatin**  
**1 can cream of mushroom soup**  
**6 oz. cream cheese**  
**1 cup mayonnaise**

**1 cup celery, minced**  
**1 cup green onions, minced**  
**7 oz. crab meat, drained,**  
**deboned and flaked**

Dissolve the gelatin in 3 tsp. cold water. Let it sit five minutes. Working with a double boiler, stir gelatin over boiling water until it dissolves. Cool gelatin mix and add the rest of the ingredients. Mix with electric mixer or by hand until blended. Pour in large mold and refrigerate.

To serve, unmold and serve with crackers or thinly sliced french bread.





**RICHARD ZANUCK**  
**DANISH MEATBALLS WITH BROWN BUTTER**

This dish of Danish meatballs is sometimes referred to as "Fricadella."

Have butcher grind together:

**½ pound lean pork**  
**½ pound lean veal**

Put meat in a bowl and gradually add:

**½ c. lukewarm milk**  
**3 tbsp. flour**  
**1 tbsp. Club Soda**  
**2 large eggs**

Combine the mixture well. In a small skillet cook over moderate heat for 5 minutes:

**¾ c. minced onion**  
**2 tbsp. unsalted butter**

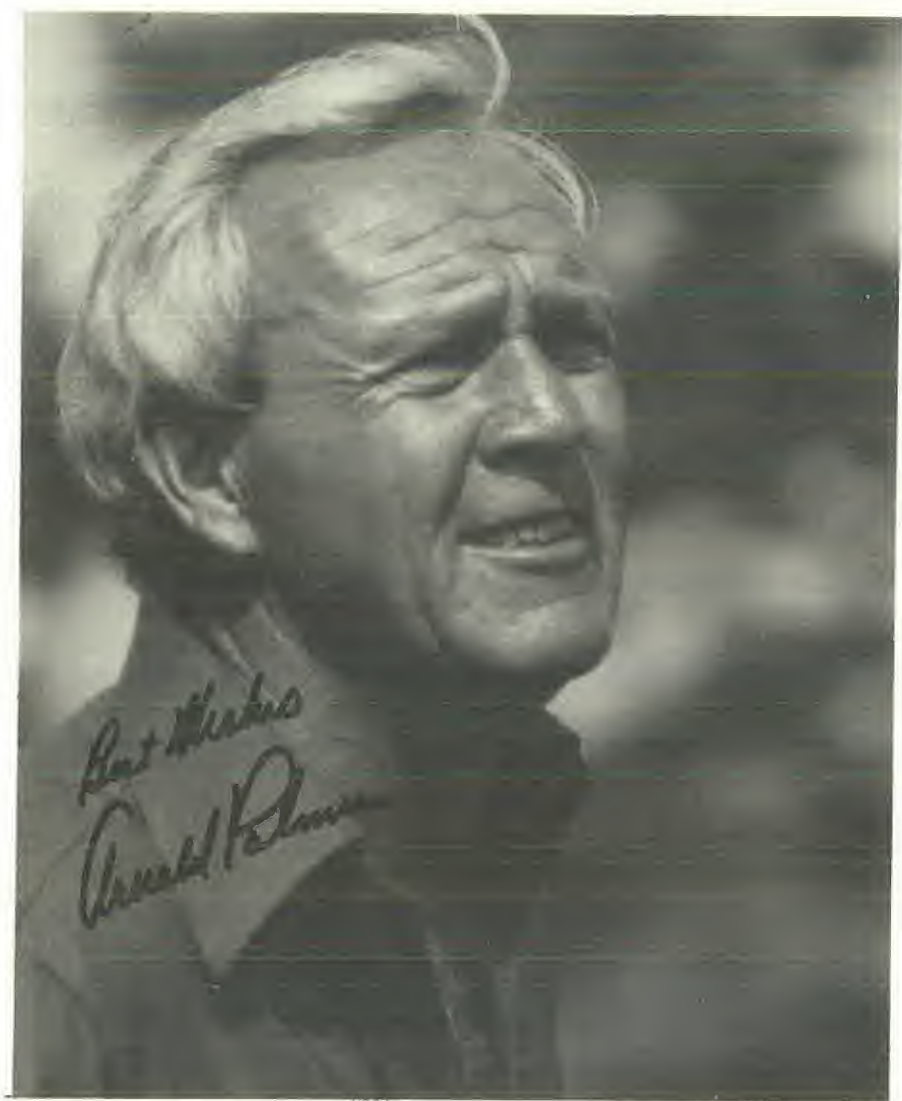
Add this to the meat mixture, then add:

**2 tbsp. minced scallions**  
**½ tsp. salt**  
**¼ tsp. grated nutmeg**  
**½ tsp. pepper**

Combine mixture well and chill it for 1 hour in the refrigerator. Form the mixture into 6 oval patties. In skillet cook the patties in 2 tbsp. each unsalted butter and vegetable oil over moderate heat for 4 or 5 minutes on each side or until they are lightly browned.

Transfer meatballs to a heated platter. Wipe out the skillet with paper towels. In the skillet cook ½ stick (¼ cup) unsalted butter over moderate heat until golden brown. Spoon butter over the meatballs and serve the dish with preserved lingonberries (if available) purchased at special food shops.





## ARNOLD PALMER SUGARED BACON STRIPS

**Bacon** — have at room temperature for best results. One-half to one pound depending on desired sweetness.

**Brown sugar** — approximately 1 cup.

Roll (or pat or shake) raw bacon in brown sugar and place strips on any flat pan with sides. Bake in a slow oven (275-300°) for about 25-30 minutes until dark brown. You may turn over once with a pincher or tongs.

When bacon appears well done, remove with tongs and DRAIN ON BROWN PAPER very thoroughly (grocery bags are very good for this). As it cools, it will get hard and can then be broken into smaller pieces or served whole.

This tedious chore can be done earlier in the day and stored in aluminum foil, then reheated to serve.



**CAROL LAWRENCE**  
**STUFFED MUSHROOMS**

**20 large mushrooms**  
**4 tablespoons butter**  
**2 tablespoons finely chopped**  
**onion**  
**2 tablespoons garlic**  
**4 tablespoons plain bread crumbs**

**10 tablespoons grated**  
**Parmesan cheese**  
**4 tablespoons chopped parsley**  
**Salt and pepper to taste**  
**3 slices mozzarella cheese cut**  
**into squares to top each cap**

Cut stems away from mushroom caps so cap is concave.

Chop stems. In a skillet saute stems, onion, garlic and parsley in butter until soft and translucent. Add washed mushroom caps to boiling water and blanch for 2 minutes.

Remove and rinse in cold water and place on cookie sheet sprayed with pam.

Combine stem mixture with cheese and bread crumbs. Salt and pepper and fill each cap generously.

Top with mozzarella squares and broil just until cheese bubbles and browns.

Serve at once with garlic toast and enjoy!





**LANA TURNER**  
**SUPER AND EASY SALSA**

**3 large tomatoes**  
**3 small green chiles**

**1 long green onion**  
**1 small bunch of cilantro**

Place three whole tomatoes in pot of boiling water. Turn off heat and let tomatoes sit in hot water for approximately 5 minutes. Remove, cool and peel.

Chop chiles very fine. You can remove the seeds or not depending on how hot you like your salsa.

Finely chop only white part of green onion.

Finely chop cilantro.

Cut up tomatoes and put all ingredients into bowl and mash.

Enjoy!

## **NATHAN PRITIKIN**

### **SMOOTHIE**

This is a simple recipe that Nathan makes every evening he is home as his contribution to our dinner preparations. He whips it up in minutes enabling us to have a very satisfying dessert with little effort. There are two requirements: 1 - that you keep frozen bananas in the freezer; and 2 - that you have either an electric blender or food processor. The bananas should be ripe before freezing. Peel them, cut them into chunks, and place them in a plastic zip-lock bag.

You can make smoothies so thick they are sherbetlike in consistency; or by adding more liquid (yogurt), you can thin them down as much as you like.

**½ cup, or more, liquid (nonfat milk, skimmed buttermilk, unsweetened fruit juice, or frozen unsweetened juice concentrate mixed with water), or nonfat yogurt**

**1 large frozen banana, cut into chunks**

**½ cup frozen unsweetened berries or other frozen unsweetened fruit**

**½-1 teaspoon vanilla extract (optional)**

Put ½ cup liquid into a blender. Add the banana with the rest of the frozen fruit and the vanilla, if used. Blend until smooth, stirring as required, adding more liquid, if desired. Serve at once.

**Yield: About 1 cup (using ½ cup liquid)**

*— Submitted by Mrs. Ilene Pritikin*

# BREADS





**ED McMAHON**  
**IRISH SODA BREAD**

**4 cups sifted all purpose flour**  
**¼ cup sugar**  
**1 tsp. salt**  
**1 tsp. double-acting baking powder**  
**2 TBSP caraway seeds**

**¼ cup butter**  
**2 cups raisins**  
**1½ cup buttermilk**  
**1 egg unbeaten**  
**1 tsp. baking soda**  
**1 egg yolk (or a little cream)**

1. Heat oven to 350°. Grease 2 qt. casserole.
2. Sift flour, sugar, salt, baking powder into mixing bowl, stir in caraway seeds. Cut in butter till mixture resembles coarse cornmeal, stir in raisins.
3. Combine buttermilk, egg, soda. Stir into above mixture till just moistened. Turn dough onto lightly floured surface and knead lightly till smooth, shape into ball and place in casserole.
4. With sharp knife make 4" cross, ¼" deep in center of ball. Brush with beaten yolk. Bake 1 hour 20 minutes, or until cake tester inserted in center comes out clean.
5. Cool bread in baking dish 10 minutes, turn out on rack to finish cooling.

**ENJOY!**



## SENATOR BARRY GOLDWATER INDIAN FRY BREAD

There is nothing I like better than just plain Navajo Fry Bread, which is unleavened, well-kneaded, with the air beaten out of it, and then fried in deep fat (lard).

Just follow the recipe below.

**3 cups white flour**  
**3 tablespoons baking powder**  
**2 tablespoons salt**  
**warm water to make soft dough**  
**lard**

Mix flour, baking powder and salt. Add warm water, mix well, and knead until dough is soft but not sticky.

Tear off one piece at a time. Stretch and pat dough until thin and drop into a frying pan of sizzling hot lard.

Brown on both sides. Serve hot.





**TENNESSEE ERNIE FORD**  
**PEA-PICKER'S CORN BREAD**

**1 cup MARTHA WHITE Self-  
Rising Corn Meal**  
**3 tablespoons MARTHA WHITE  
Self-Rising Flour**  
**1 egg, beaten**

**$\frac{2}{3}$  cup buttermilk**  
**1 tablespoon water**  
**1 tablespoon melted shortening**  
**(bacon drippings give a good  
flavor)**

Heat oven to 450 degrees. Grease thoroughly and heat (in the oven) a small black iron skillet or corn stick or muffin pan. Measure all ingredients in the order listed in a mixing bowl and stir to blend thoroughly. Pour batter into hot greased pan and bake 20 minutes for sticks; 25 to 30 minutes for skillet or muffins. Serve immediately with butter.

Note: There is *no sugar* used in PEA-PICKER'S CORN BREAD. Only Yankees put sugar in cornbread.

## KING HUSSEIN TYPICAL ARABIAN SANDWICH

### Pita Flat Bread

**4 cups plain flour**

**1 teaspoon salt**

**1 sachet active dry yeast**

**1 ½ cups warm water**

**2 teaspoons sugar**

**Makes 12**

**Oven temperature: 260°C (500°F)**

**Cooking time: 4 minutes each lot**

1. Sift flour and salt into a mixing bowl and warm in a low oven. Remove 1 cup flour and keep aside.
2. Dissolve yeast in ¼ cup of the warm water. Add remaining water and sugar and stir.
3. Make a well in the center of the flour and add the yeast mixture. Blend in a little flour to make a thick liquid, cover and leave in a warm place until frothy.
4. Blend in remaining flour in bowl and beat with wooden spoon. Stir in some reserved flour to make a soft dough and knead in remainder by hand. Knead for 5-10 minutes, adding extra flour if necessary to stop dough sticking.
5. When smooth and glossy, shape into a ball and sprinkle lightly with flour. Cover bowl and leave in a warm place until doubled in bulk. Preheat oven.
6. Turn onto a floured board and knead for 1 minute. Divide into 12 equal portions, shaping each into a ball. Cover with a damp cloth and leave for 20 minutes.
7. Roll out each ball of dough to a 15 cm (6 inch) round and place carefully on a floured cloth. Once dough is rolled out, care must be taken not to damage surface as this could prevent the pita from forming an air pocket during baking. Cover and leave for 20 minutes.
8. Place a heavy griddle or baking sheet on the lowest shelf in the electric oven or the hottest section of gas oven. Heat for 10 minutes and grease with wad of paper towelling dipped in oil.
9. Carefully lift two rounds onto a floured, flat-edged baking slide or plywood board and slide onto heated griddle or baking sheet.
10. Bake in a very hot oven for 2 minutes until pita puffs out like a balloon, turn pita with a pancake turner so that the top browns. Cook further 2 minutes and remove.

11. Bake remaining pitas in the same way, placing them in oven after set temperature is reached.

12. As breads are cooked, wrap in a cloth to keep them soft.

Note: Pita may be cooked in an electric frypan. Preheat to highest setting with lid on, grease surface and slide in pita, one at a time. Cover, cook for 3 minutes, turn and cook for further 3 minutes.

## **FELAFEL**

### **Chick Pea Croquettes**

1 cup chick peas  
water  
½ cup burghul  
2 cloves garlic, crushed  
2 tablespoons chopped parsley  
1 teaspoon baking powder  
¼ cup plain flour  
1 teaspoon coriander  
1 teaspoon ground cumin

¼ teaspoon hot chili powder  
3 teaspoons lemon juice  
2 teaspoons salt  
freshly ground black pepper  
oil for deep frying

Makes about 25  
Cooking time: 5 minutes

1. Wash chick peas and cover with 3 cups cold water. Leave to soak for 12-15 hours.
2. Soak burghul in 1 cup boiling water for 10 minutes. Drain through a fine sieve, pressing with back of spoon to extract moisture.
3. Drain chick peas and pass through fine blade of grinder with garlic and parsley.
4. Add soaked burghul to chick peas, combine and pass through grinder again.
5. Blend in remaining ingredients and mix thoroughly.
6. Shape about a tablespoonful at a time into balls the size of a walnut. Moisten hands occasionally while shaping. When all are shaped, leave for 30 minutes before frying.
7. Heat oil to 180°C (350°F), or when a cube of bread turns golden in 1 minute. Deep fry Felafel for 5 minutes, turning to brown evenly. Do 6 or 7 at a time. If you have a large deep fryer, add more and lengthen cooking time. Felafel are a deep golden brown when cooked.

*cont'd.*



8. Serve hot as an appetizer, or as a filling for flat bread with salad and pickles.

Food processor method: Place all ingredients except baking powder and flour in processor bowl. Process until finely ground and paste-like in consistency. Scrape sides of bowl occasionally during processing. Remove mixture to a mixing bowl. Combine baking powder with flour and blend in thoroughly. Proceed from Step 6.

# BRUNCH



SAMMY CAHN  
CAVIAR OMELETTES

One of my very favorite recipes (and only for very special occasions) is my "Caviar Made at the Table Omelettes". Not unlike the Hungarian recipe for making an omelette which begins with, "Steal three eggs!", my recipe "cahn-tinues" ... BUY the eggs and STEAL the Caviar! This, in a sense, is a patriotic act because it keeps the money from going to Russia!

Now, if you have the ingredients, the Caviar, the eggs (whipped and ready), a captain's burner tableside, a fry-pan that is guaranteed not to 'stick' (because water has never touched it!), then add a little butter. Just as the butter starts to brown add a little egg, just as the egg starts to firm, OOP! thick sour cream!!! add a dab of thick sour cream and a dab of Caviar. Cover the Caviar and the sour cream sort of like a crepe and "cahn-tinue" to make more!—and more,—and more!!! At least as many as you have Caviar for,—you will never want for willing mouths!!!

**RUTH GORDON**  
**ZUCCHINI OMELET**

**1 cup zucchini, sliced**  
**2 tablespoons chopped onion**  
**2 tablespoons green pepper,**  
**chopped**  
**¼ cup celery, chopped**

**2 tablespoons butter**  
**4 eggs**  
**2 tablespoons water**  
**salt and pepper (optional)**

Saute vegetables in butter until tender.

Beat eggs lightly with water.

Pour over vegetables and cook as for omelet.

**JOSEPH CAMPANELLA**  
**BRACCIOLI DA UOVI (Eggs in Sauce)**

For the sauce, mix together and simmer 30-40 minutes, stirring frequently:

**1 large onion, chopped fine,  
sauteed in oil & a little water**  
**1 clove garlic, mashed, sauteed  
with the onion in large skillet**  
**2 large cans whole tomatoes,  
strained through a sieve or  
colander (or whipped in a  
blender for 2-3 seconds)**

**2 small cans tomato paste**  
**1 large tomato-can of water**  
**1 tablespoon sugar**  
**2 tablespoons oregano (ground  
or flaked)**  
**Any other favorite seasonings  
or herbs, such as mint or basil**

While the sauce is simmering, take:

**12 eggs**  
**1 1/4 cup bread crumbs  
(approximately)**

**1 cup Parmesan cheese  
(approximately)**  
**salt & pepper**  
**seasonings & herbs**

Beat the eggs; mix the bread crumbs and cheese, adding gradually to the eggs until it reaches the consistency of pancake batter. Salt & pepper to taste. Add seasonings and herbs to taste (such as parsley and oregano).

Oil a 12-inch (or larger) frying pan with whatever oil you prefer (Wesson, olive, etc.), pour enough of the egg batter in to cover the bottom of the pan to about 1/4 inch or so. As the batter becomes firm, start rolling it from one end of the frying pan to the other. As the uncooked batter oozes out the sides, collect that, making another smaller egg roll.

Remove roll and drain on a paper towel while you pour the next batter. Once each roll is firm, remove, drain and keep cooking the eggs until they are all done and drained.

Slice the resultant egg rolls into pieces approximately 2 to 3 inches wide and about 1 inch thick.

By this time, the sauce will have simmered 30-40 minutes. Add the eggs to the sauce and allow them to simmer another 30-40 minutes. Serve with pasta or macaroni of your choice. This should serve 8 people.







LINDA LAVIN  
**SOUFFLE OMELET**

The eggs are cooked until set, so the finished dish resembles a frittata.  
Yield: 6 servings.

**¼ cup olive oil**  
**5 green onions (including 3 inches of green tops), chopped**  
**6 small or 3 large ripe tomatoes, peeled and sliced ½ inch thick**  
**Salt**  
**Freshly ground pepper**  
**1 cup (3 ounces) grated mizithra, hard ricotta or**  
**dry Monterrey Jack cheese**  
**1 tablespoon chopped fresh oregano or 1 tsp. dried, crumbled**  
**9 eggs, beaten to blend**  
**¼ cup minced fresh parsley leaves**

Heat oil in heavy large broilerproof slope-sided skillet over medium heat. Add onions and cook until soft, about 10 minutes, stirring occasionally. Arrange layer of tomatoes over onions. Season with salt and pepper. Cover and simmer until tomatoes are tender, about 10 minutes, uncovering for last few minutes of cooking if necessary to evaporate excess liquid.

Sprinkle cheese and oregano over tomatoes. Reduce heat to low, pour eggs over and cook without stirring until eggs are almost set, about 9 minutes.

Position rack 6 inches from heat source and preheat broiler. Place skillet under broiler until eggs are completely set and top of omelet is golden brown, about 2 minutes. Slide omelet out onto serving platter. Top with parsley. Cut into wedges to serve.

**Enjoy!**



ANNE BAXTER  
ERMA'S CHEESE BREAD PUDDING

Here is an easy recipe that saved my neck when I lived in the Australian bush country. The pudding can be reheated. Enjoy!

16 slices white bread  
Butter  
4 cups grated sharp  
Cheddar cheese

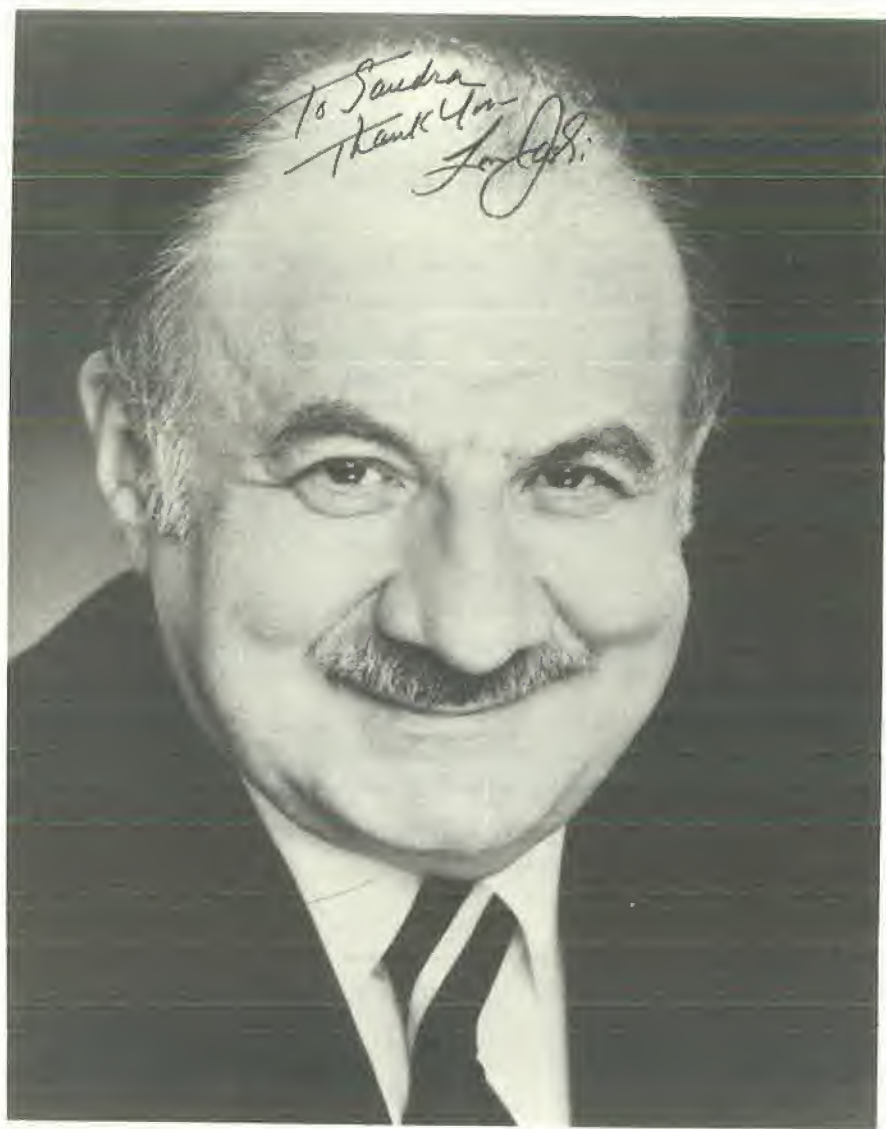
Salt  
Pepper  
8 eggs  
7 cups milk

Preheat oven to 325°. Butter 2 baking dishes or pan, 11"x7"x1½". Cut crusts from 16 slices white bread, butter one side of each slice, then cut into four pieces. Arrange 16 bread squares, buttered side up, on the bottom of each dish and sprinkle with 2 cups grated cheese, a bit of salt and a generous shower of pepper. Cover, making another layer, with remaining bread squares; add 2 cups grated cheese; add salt and pepper.

Beat 8 eggs slightly, and stir in the milk; pour over bread-cheese combination. Let it rest 10 minutes so that milk soaks into the bread.

Bake 40 minutes, or until puffy and nicely browned. Makes a delicious supper, lunch or dinner dish.

Serves 6-8.



**LOU JACOBI**  
**COTTAGE CHEESE PANCAKES**

If you're a cheesecake freak, here goes—and it tastes great!

**1 cup cottage cheese**

**½ cup milk**

**¼ cup vegetable oil**

**6 eggs**

**½ cup flour**

**½ tsp. vanilla**

**½ tsp. salt**

1. Combine all ingredients in blender container. Blend at high speed for 1 minute, stopping once to stir down ingredients.
2. Cook on lightly greased griddle using ¼ cup of batter for each pancake. Brown lightly on both sides. Serve with maple syrup.

**BENJAMIN SPOCK, M.D.**  
**STEEL-CUT OATS**

This is my favorite recipe — I cook and eat it every day for breakfast.

**2 cups water**

**½ cup steel-cut oats**

**dash salt**

Cook slowly for 30 minutes. Serve with cream and maple syrup.



# **SALADS**



**LYNDA CARTER  
CAESAR SALAD**

Salt bottom of wooden salad bowl. Add:

**4 large garlic cloves, peeled and pressed  
2 fillets of anchovy per person, split  
a grating of black pepper**

Work to a paste. Add:

**The juice of 1 lemon  
2-3 tablespoons Worcestershire sauce  
3-3½ teaspoons of Grey Poupon mustard**

Work into bowl adding coarse black pepper to taste. Mixing with vigor, shake on sides of bowl:

**1 part olive oil to ⅓ part vinegar**

Break up into 2 inch lengths:

**2 heads romaine**

Place the romaine in salad bowl.

Cook gently in simmering water for 1 to 1½ minutes:

**1 egg**

Drop the egg from the shell onto the ingredients in the bowl. Add:

**Croutons  
2-3 tablespoons Parmesan cheese**

Toss the salad well. Serve it at once.

(4 servings)



**ART LINKLETTER  
ORIENTAL SALAD**

Serves: 6-8

<b>10 oz. (<math>\frac{3}{4}</math> lb) shrimp, cooked</b>	<b><math>\frac{1}{2}</math> cup salad oil</b>
<b>1 pkg. Green Giant 10 oz. peas</b>	<b>3 T. vinegar</b>
<b>frozen in butter sauce, cooked</b>	<b>1 T. soy sauce</b>
<b><math>\frac{1}{2}</math> cup rice, cooked</b>	<b>2 t. curry powder</b>
<b><math>1\frac{1}{2}</math> cup celery, finely chopped</b>	<b>1 t. salt</b>
	<b><math>\frac{1}{2}</math> t. Accent, sugar, &amp; celery seed</b>

Chill vegetables, rice and shrimp. Combine and blend other ingredients. Pour over mixture 30 minutes before serving; chill. Serve on lettuce leaf.

*— Submitted by Mrs. Arthur G. Linkletter*







**ERMA BOMBECK**  
**TACO SALAD**

**1 head lettuce, finely chopped**  
**½ pound ground sirloin of beef**  
**2 large tomatoes, diced**

**1½ cups grated Cheddar cheese**  
**¾ cup (own favorite dressing)**  
**3 tablespoons sour cream**

Makes 6 servings

Wash and chop lettuce in advance. Place lettuce in a colander so that all moisture can drip out of the lettuce before preparing the salad. Place colander in the refrigerator. Crumble the ground sirloin and cook over medium heat until just done.

Put the chopped lettuce, diced tomatoes, cooked warm sirloin and ¾ cup of the grated Cheddar cheese in a large mixing bowl. Add your favorite dressing and toss well. Divide the salad on 6 plates. Sprinkle remaining ¾ cup of grated Cheddar cheese evenly on top of each serving. Put 1½ teaspoons sour cream on top of each salad.

I like to serve this with Toasted Tortilla Triangles.

**HELEN REDDY**  
**SUPER SUPPER SALAD**

**1 head of iceberg lettuce  
(or your favorite)**

**1 large carrot, grated**

**$\frac{3}{4}$  c. grated sharp cheddar cheese**

**1 cucumber, cubed**

**1 tomatoe, wedged**

**Sprouts**

Put ingredients into a large salad bowl in the order indicated. Toss, cover air-tight and refrigerate. This makes a great, crisp treat with vinegar and oil, or any favorite dressing.

# MAIN DISHES

**ARTHUR MURRAY**  
**ARTHUR MURRAY'S DESIGN**  
**FOR HAMBURGERS**

"I like rare, broiled hamburgers," says Arthur Murray, "but when they are formed in a patty, only the middle stays rare. The outer rim is medium or well done." He went on to say . . .

Take 4 to 4½ ounces of lean, coarsely ground round per portion. Form each portion into a doughnut shape. When the meat has reached room temperature, turn the broiler to high heat and place the portions on a rack as close to the heat as possible.

I use ground black pepper on both sides of the meat; no salt. Broil two minutes on each side and that amount of meat should stay rare.

You can fill the center hole, when serving, with warmed relish or ketchup, or ketchup and mustard mix.

Try it!

*— Submitted by Kathryn Murray*

**ANN LANDERS**  
**MEAT LOAF**

**2 pounds ground round steak**

**2 eggs**

**1½ cups bread crumbs**

**¾ cup ketchup**

**1 tsp. Accent**

**½ cup warm water**

**1 pkg. Lipton's onion soup mix**

Blend thoroughly. Put into loaf pan, cover with 2 strips bacon if you like that flavor. Pour over all one 8-ounce can Hunts Tomato Sauce. Bake one hour at 350°. Serves six.





## **DR. JOYCE BROTHERS**

### **MEAT LOAF**

**2 cups fresh bread crumbs**  
**¾ cup minced onion**  
**¼ cup minced green pepper**  
**2 eggs**  
**2 lbs. chuck, ground**

**2 Tbs. horse-radish**  
**2½ tsp. salt**  
**1 tsp. dry mustard**  
**¼ cup milk or evap. milk**  
**¾ cup ketsup**

1. When it's convenient, prepare bread crumbs, minced onion and green pepper.
  2. About 1 hr. before serving: start heating oven to 400°F.
  3. In large bowl, with fork, beat eggs slightly. Lightly mix in chuck, then crumbs, onion, pepper. (Meat will be juicier and more tender if you handle it as little as possible.) Add horse-radish, salt, mustard, milk, ¼ cup ketsup; combine lightly but well.
  4. In bowl, shape meat into oval loaf; transfer to shallow baking dish or broil-and-serve platter; smooth into shapely loaf. Spread top with ½ cup ketsup. Bake 50 min.
  5. Serve from baking dish or broil-and-serve platter, pouring off excess juices. Or, with broad spatulas, lift loaf out of baking dish onto heated platter.
  6. Spoon some of the juices over meat.
- (Nice chilled, then served sliced, too.) Makes 8 servings.
- P.S. If you prefer a soft, moist exterior, bake meat loaf as directed, in 9" x 5" x 3" loaf pan. Pour juices from pan after baking. Unmold meat loaf onto cake rack; then place, right side up, on heated platter. Use juices for making gravy, if desired.

Blayton Moore  
The Lone Ranger



**CLAYTON MOORE**  
**SWEET & SOUR MEATBALLS**

<b>¼ cup fine dry bread crumbs</b>	<b>½ cup water</b>
<b>1 tsp. each minced onion</b>	<b>1 lb. ground beef</b>
<b>and salt</b>	<b>1 egg</b>
<b>dash pepper</b>	

Mix together and shape into 16 meatballs. Brown slowly in a little oil. Remove.

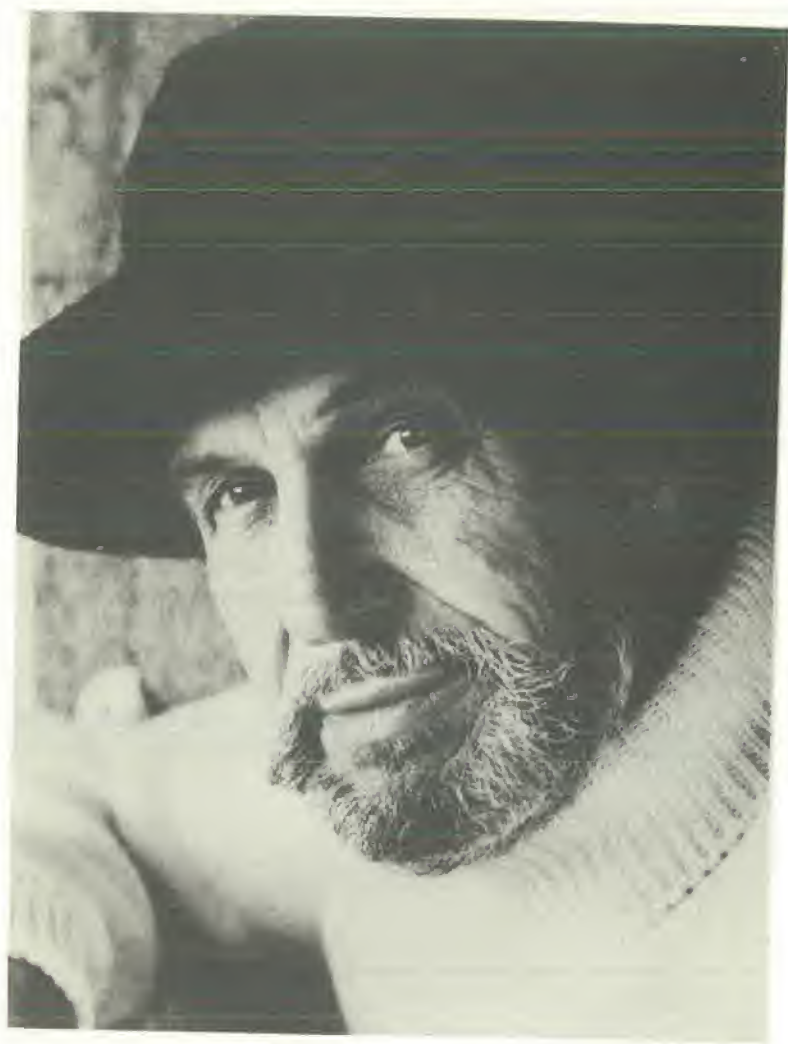
Cook for 5 minutes 1 cup sliced celery and one each small red and green pepper cut in wedges.

<b>1½ cups water</b>	<b>2 tbsps. Soy Sauce</b>
<b>⅓ cup each vinegar and</b>	<b>2 tbsps. corn starch, mixed</b>
<b>brown sugar</b>	<b>with a little water</b>

Mix together and cook 3 minutes.

Add meatballs, celery, peppers, and one small can chunk pineapple. Heat. Serve over rice or noodles (optional).

4 servings.



**VINCENT PRICE**  
**HAMBURGER A LA MODE**

**Prepare hamburger the way you like it. Top with sour cream and caviar and dress it with chopped onion or sliced green onion.**



Kind regards,  
Anne Murray



ANN MURRAY  
**HEARTY HODGEPODGE**

**1½ lbs. ground chuck**  
**¾ cup chopped onion**  
**1 clove garlic (I use**  
**garlic powder)**  
**3 cans condensed minestrone**  
**soup**

**1 can pork & beans (31 oz.)**  
**1½ cups chopped celery**  
**1 T. Worcestershire sauce**  
**½ t. oregano**

Fry up beef, onion and garlic in skillet until beef is browned and onion is tender. Stir in soup, beans, celery, Worcestershire sauce and oregano in a *big* pot. Simmer, covered for 15-20 minutes.

Serves 12-14. Great for a crowd!



**ANTHONY HOPKINS**  
**FOUR STAR SHEPHERD'S PIE**

I give below one of my favourite recipes, which is also easy to adapt to serve any number of people (within reason!) as a very informal supper party dish. It can be all prepared beforehand—and can be eaten standing up with just a fork; two points in its favour! It's a great favourite in England—being nothing more than a sophisticated version of “nursery food”.

For the meat mixture:

<b>1 lb. best-quality minced beef</b>	<b>½ teaspoon mixed herbs</b>
<b>1 large carrot, chopped very small</b>	<b>½ teaspoon ground cinnamon</b>
<b>2 medium onions, chopped</b>	<b>1 tablespoon fresh chopped parsley</b>
<b>1 level tablespoon flour</b>	<b>Pepper, salt</b>
<b>½ pint hot beef stock mixed with 1 tablespoon tomato puree</b>	<b>Beef dripping</b>

Fry the onions in dripping till soft, then add the carrot and minced beef and cook for about 10 minutes until the beef is browned nicely. Add salt, pepper, cinnamon, mixed herbs and parsley, then stir in flour and gradually add the stock and tomato puree. Bring to simmering point, cover and simmer very gently for 45 minutes, stirring now and then to prevent sticking.

For the topping:

<b>2 lb. potatoes</b>	<b>2 oz. butter</b>
<b>2 medium leeks, chopped</b>	<b>Seasoning</b>

Boil the potatoes in salted water and meanwhile melt the butter and gently cook the chopped leeks in it.

When the potatoes are done, cream and stir in the leeks and butter. Place the meat mixture in the bottom of a well-greased dish, spread the potatoe-and-leek mixture on top and bake in the oven (pre-heated to gas mark 6, 400F.) for about 25 minutes.

Serves 4 people.



**HANK WILLIAMS, JR.**  
**BAR-B-QUED DEER CUBES**

Cut deer meat into one inch cubes.

Mix together your favorite bar-b-que sauce and beer.

Completely cover the cubes with this sauce and soak for 24 hours. (This will take out any wild taste from the meat.)

Cook these deer cubes over charcoal or hickory chips on a window screen held up by concrete blocks.

This is a great, easy recipe which I am sure all my hunting buddies will love.





**JOAN RIVERS**  
**ELEPHANT STEW**

**1 medium-sized elephant**  
**Brown gravy to cover**

**Salt and pepper**  
**2 rabbits (optional)**

Cut elephant into bite-size pieces. This should take about two months.  
Add gravy and cook about 4 weeks at 465 degrees.

This recipe will serve about 3,000 people. If more are expected, two rabbits may be added, but do this only if necessary, as most people do not like to find hare in their stew.



## **PRESIDENT GERALD R. FORD CHINESE PEPPER STEAK**

**1 flank steak**  
**3 green peppers**  
**(cut in 1½ inch pcs.)**  
**1 pkg. onion soup mix**  
**2 Tbsp. soy sauce**

**½ cup sherry wine**  
**½ tsp. salt**  
**⅛ tsp. pepper**  
**2 Tbsp. cornstarch**

Cut steak lengthwise in ½-inch strips and then into 1-inch pieces. Melt about 2 Tbsp. shortening in a skillet and fry steak a handful at a time only long enough for it to change color. Remove meat and saute green pepper.

Bring 2 cups water to boil in large kettle. Add onion soup mix and continue to boil for 10 minutes. Add meat and green pepper. Let simmer ½ hour. Add soy sauce, salt and pepper, wine and cornstarch (diluted in a little water) and cook until slightly thickened. (For variation, add a can of bean sprouts and a little more cornstarch.) Serve over steamed rice. Serves 4.



**MONTY HALL**  
**BEEF AND BROCCOLI**

**½ pound beef, sliced**  
**1 bunch young broccoli**  
**1 teaspoon crushed ginger**

**¼ cup water**  
**1 clove garlic, crushed**  
**4 tablespoons oil**

Mix together 2 teaspoons cornstarch, ¼ teaspoon salt, 1 tablespoon sugar, 1 tablespoon sherry, 1 tablespoon soy sauce. Marinate meat in this mixture.

Peel stalks of broccoli. Drop broccoli into boiling water and parboil one minute. Remove and slice (this should make about 2¾ cups).

Heat pan, add 2 tablespoons oil and saute beef two seconds. Remove beef. Re-heat pan, add two tablespoons oil and saute ginger, garlic and broccoli one minute. Add beef and water and simmer two minutes.

Serves 3





**BERT LANCE**  
**CHARCOALED ROAST**

Salt and cover three pound rolled roast with mustard. Then roll in ice cream salt. Let sit for two hours in refrigerator until slight crust forms. Place over charcoal fire and turn as often as needed. Cook one hour for rare to 1½ hours for medium done roast. Peel off crust and slice.



## **SECRETARY OF STATE GEORGE SHULTZ FIREPLACE SIRLOIN**

**Ingredients: 2½" thick sirloin steak - usually 3-4 lbs.;  
Table salt**

The fireplace should have been in use about 2-3 hours, providing a deep hot bed of wood ashes. When ready to cook the steak, remove some of the hot embers from the burning logs and place the logs to side of the fire (for removal of the remaining embers to cook the second side of the steak).

Pour salt over one side of the steak until it is completely covered. Place steak, salt side down, on the hot embers. Cook about 25 minutes. Remove from the embers and brush off the remaining salt. Stir embers and add remaining embers from the logs that have been set aside. Salt the uncooked side of the steak and place, salt side down, on the embers. Cook about 20 minutes if you like it rare.

Remove steak from embers, brush off remaining salt, place on platter and carve in thin slices. Dip in melted butter and place on bread. Serve with salad. A great way to entertain six people informally.



**ELIZABETH TAYLOR**  
**CHICKEN WITH AVOCADO AND MUSHROOMS**

<b>1 small avocado (preferably the dark-skinned California variety)</b>	<b>¼ cup butter</b>
<b>1 tablespoon lemon juice</b>	<b>3 finely chopped shallots</b>
<b>2 small chickens (2½ pounds each), cutting into serving pieces</b>	<b>3 tablespoons cognac</b>
<b>Salt and freshly ground pepper</b>	<b>⅓ cup dry white wine</b>
	<b>1 cup heavy cream</b>
	<b>2 cups sliced fresh mushrooms</b>
	<b>1 cup chicken stock</b>
	<b>Chopped parsley for garnish</b>

Peel and cube avocado, sprinkle with lemon juice. Cover and refrigerate.

Sprinkle chicken with salt and pepper. In a large heavy skillet, over low heat, heat 3 to 4 tablespoons butter and saute chicken until juices run yellow when it is pricked with a fork, about 35 to 40 minutes (use two skillets if necessary, adding more butter as needed).

Transfer cooked chicken to a serving dish. Cover loosely with aluminum foil. Keep warm in a 300° oven for 15 minutes, while preparing the sauce.

Add shallots to skillet. Cook over medium heat, stirring and scraping sides and bottom of pan with a wooden spoon. Add cognac and wine and bring to a boil. Boil until mixture has almost evaporated. Add cream and boil 5 minutes longer.

In a saucepan over high heat, saute mushrooms in 3 tablespoons butter.

Add chicken stock to cream mixture. Cook over medium heat, stirring constantly until thick. Add the mushrooms, remaining cognac and avocado cubes. Stir until well blended.

Pour over chicken. Sprinkle with parsley. Enjoy!

Serves 6 to 8 people.





**SHIRLEY JONES  
CITY CHICKEN**

It's called "City Chicken" . . . but I'll never know WHY!

1. Get 8 or 10 wooden skewers from your butcher—

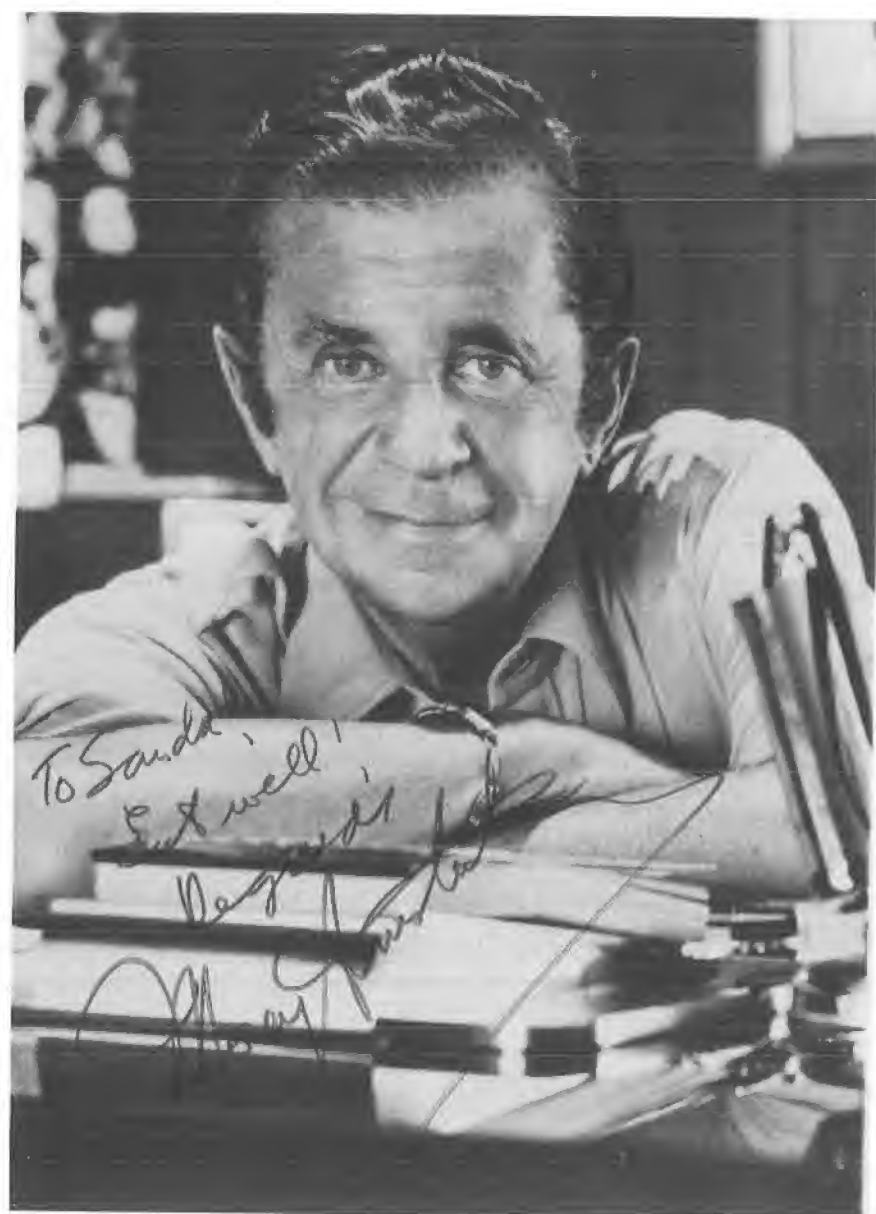
**Also: 1 lb. of cubed beef;  
1 lb. of cubed pork;  
1 lb. of cubed veal;**

**(on each of skewers, alternate a piece of beef, pork and veal all the way down the line.)**

2. Dip entire skewer(s) into EGG and CRACKER MEAL till completely covered;
3. Brown on top of stove (in butter or margarine) till it's brown on all sides;
4. Place in covered casserole with HERBS (of your taste);
5. Salt and pepper and dot with BUTTER;
6. Bake at 300 degrees for about 1 hour and 45 minutes;
7. Baste a few times, uncover, and bake about ½ hour more;
8. Serve with rice or buttered noodles.

Then call us and tell us, in 15 words or less, WHY THE HELL IT'S CALLED "City Chicken"!!!

(Enjoy)



## **MOREY AMSTERDAM CHEESE N'WINE CHICKEN**

**3 lbs. of chicken**  
**1 can Cream of Mushroom Soup**  
**1 can (2½ ounces) sliced mushrooms**  
**1 clove of garlic, (or more if you like)**  
**Pepper**  
**Garlic salt**  
**1 cup of white wine**  
**1 tsp. curry powder**  
**½ lb. of sharp cheddar cheese**  
**Paprika**

Place chicken in open roaster. In a large bowl, mix together mushroom soup, sliced mushrooms, garlic, pepper, garlic salt, and curry powder. Add wine, mix. Roast chicken in a 325° oven for 2 hours. Grate cheese and spread over chicken the last 5 minutes of cooking time. This dish can be prepared a couple of hours before serving. **SERVES FOUR.**



## **PRIME MINISTER MARGARET THATCHER COLD CHICKEN VERONIQUE**

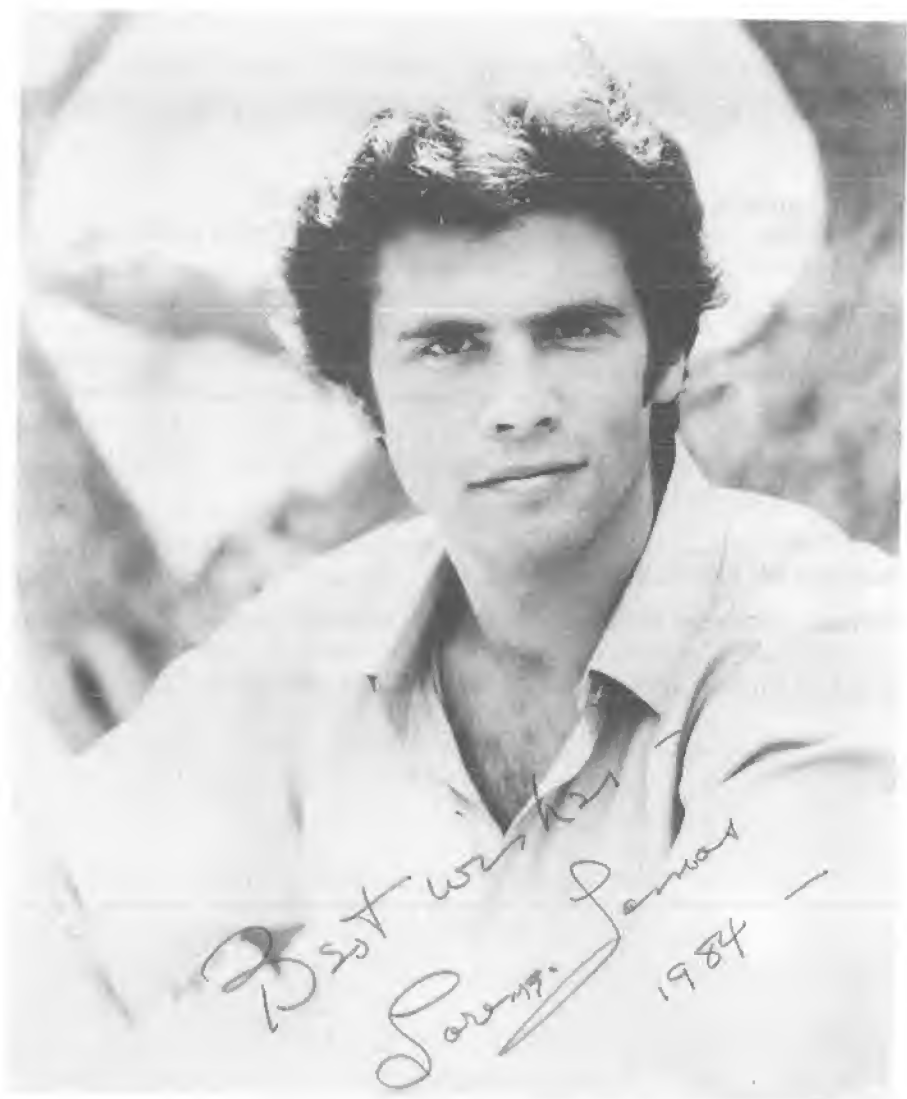
**Young chicken**  
**2 egg yolks**  
**½ pint cream**

**Glass of sherry**  
**Lemon peel, finely grated**

Carefully boil a young chicken, and, when cold, divide into several large pieces. Beat the egg yolks with the cream and sherry. Stir over a low heat until slightly thickened, but do not boil. Pour over the chicken and sprinkle with finely grated lemon peel. The sauce will gradually thicken as the dish cools.

### **Serve with RICE SALAD:**

Boil some rice and while still warm, mix in some olive oil and tarragon vinegar, salt, black pepper, stoned black olives, chopped celery, slices of peeled tomato and chopped green and red pimentos.





**LORENZO LAMAS**  
**LEMON CHICKEN**

**2 Tbs. butter**  
**1/3 c. mayonnaise**  
**1/2 c. white wine**

**3 chicken breasts**  
**1/3 c. bread crumbs**  
**1/2 lemon**

Put chicken in plastic bag and pound until flat. Dip in mayonnaise, then in crumbs. Put in pan with melted butter and simmer 5 minutes. Take out chicken and add wine and lemon. Heat mixture and pour over chicken.



To Sandra  
With Love!  
Always,  
Dale Horn

## GALE STORM CHICKEN CACCITORA

<b>4 chicken breasts</b>	<b>1 bay leaf</b>
<b>4 green onions</b>	<b>Salt &amp; Pepper</b>
<b>½ lb. mushrooms, sliced</b>	<b>Oregano</b>
<b>1 small can black olives, sliced</b>	<b>1 clove garlic</b>
<b>1 can whole spiced tomatoes</b>	
<b>1 small can tomato sauce</b>	

Broil chicken breasts until done. Cool, and separate meat from bones.

In a skillet saute green onions, mushrooms and black olives. Add spiced tomatoes and tomato sauce. Season with bay leaf, salt & pepper, oregano and garlic. Add the chicken and simmer for 45 mins. to 1 hour.

Serve over Noodles Parmesan, below.

### **Noodles Parmesan:**

Boil 2 cups of wide egg noodles until tender.

Mix together:    **½ c. sour cream**  
                      **¼ tsp. garlic salt**  
                      **Salt & Pepper**  
                      **¼ c. butter**  
                      **3 Tbs. Parmesan cheese**

Drain noodles, and pour sauce over noodles to serve.

*—recipe by J.D. Bonnell*



**LAWRENCE WELK**  
**CREAMED CHICKEN**

<b>1 medium fryer, cut up, salted &amp; peppered</b>	<b>2 Tb. water</b>
<b>1 Tb. butter</b>	<b>1 cup cream (or more, if extra gravy is desired)</b>
<b>1 small onion, sliced</b>	

Melt butter in frying pan and add chicken. Keep stirring to sear, but not brown. Then add onion and let simmer about 1 minute. Add 2 tablespoons water. Cover and simmer slowly for 30 minutes. If more water is needed during cooking, add just enough to keep meat stewing. After 30 minutes, remove cover and add cream. Simmer for 5 minutes and eat.

(Be sure not more than a tablespoon of water is left in pan before adding cream. Stir meat in cream a couple of times during last 5 minutes.)





**ROBERTA PETERS**  
**PEPPER CHICKEN**

**Boneless chicken or w/skin**  
**Onions**  
**Peppers whole (green & red)**  
**Garlic**

**Gravy Master**  
**Salt**  
**Pepper**  
**Oil**

Heat oil in frying pan or wok. Put in onions, chicken, peppers and garlic.  
Add salt & pepper and cook for about 15 minutes.

After 15 minutes, add about 1 teaspoon gravy master and  $\frac{1}{2}$  cup to 1 cup water.

If using chicken w/skin, brown chicken and onions a little first, then follow as above.



**BETTY WHITE**  
**CHICKEN WINGS PACIFICA**

**3 pounds chicken wings**  
**(or more - they disappear fast)**  
**1 stick butter or margarine**  
**1 cup soy sauce**

**1 cup brown sugar**  
 **$\frac{3}{4}$  cup water**  
 **$\frac{1}{2}$  teaspoon dry mustard**

Arrange wings in shallow baking pan. Heat butter (or margarine), soy sauce, sugar, water and mustard until butter and sugar melt. Cool. Pour over wings and marinate at least two hours, turning once or twice. Bake in same pan in 375° oven for 1 $\frac{1}{4}$  to 1 $\frac{1}{2}$  hours, turning occasionally. Drain on paper towels.

**OLEG CASSINI**  
**ENCACAHUETADO**  
**(Chicken Wings in Peanut Sauce)**

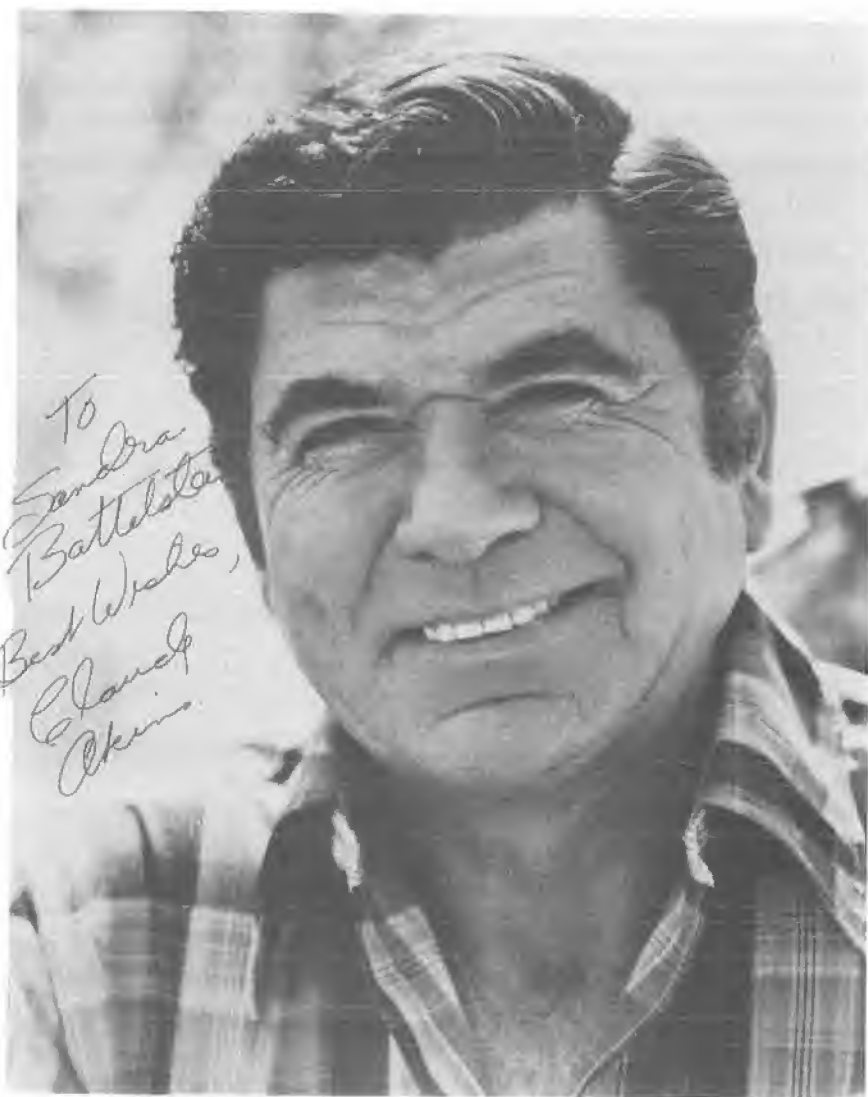
<b>36 chicken wings, about</b>	<b>1 teaspoon finely minced garlic</b>
<b>5 pounds</b>	<b>2 tablespoons flour</b>
<b>6 cups rich chicken broth</b>	<b>1 teaspoon ground cinnamon</b>
<b>3 large red ripe tomatoes, about</b>	<b>1 teaspoon sugar</b>
<b>1½ pounds</b>	<b>1 cup ancho chili paste</b>
<b>6 tablespoons butter</b>	<b>Salt to taste, if desired</b>
<b>1 cup shelled, hulled, unsalted</b>	
<b>peanuts</b>	
<b>½ cup finely chopped onions</b>	

1. Cut each wing into thirds: wing tip, second wing joint and main wing joint. Use the wing tips, if desired, to prepare a broth.
2. Preheat the broiler to high.
3. Bring the broth to the boil and add the main wing joints and the second wing joints. Bring to the boil. Cover and let simmer 30 minutes or until tender. Uncover and let the wings cool in the broth. Drain, reserving the wings and the broth.
4. Meanwhile, place the tomatoes under the broiler, close to the source of heat. Let broil, turning often, until the skins are slightly charred all over. Set aside to cool. Peel and remove the cores. Set aside.
5. Heat two tablespoons of the butter in a saucepan and add the peanuts. Cook, stirring often, about five minutes or until golden brown.
6. Drain the peanuts and add them to the container of an electric blender. Add one cup of the reserved chicken broth. Blend to the finest liquid paste possible.
7. Heat two tablespoons of the butter in a saucepan and add the onions and garlic. Cook, stirring, about one minute.
8. Put the tomatoes into the container of an electric blender. Add the onion and garlic mixture and one cup of the chicken broth. Blend as smoothly as possible.

9. Heat the remaining two tablespoons of butter in a skillet and add the flour, stirring with a wire whisk. Cook until the flour is golden brown. Take care that this does not burn. Sprinkle with cinnamon and stir. Add the tomato mixture, stirring rapidly with the whisk. Add the sugar and salt. Cook, stirring, about two minutes.
10. Add the peanut sauce and stir to blend. Add the ancho chili paste and cook, stirring, about one minute.
11. Add the chicken-wing pieces and heat thoroughly.

Yield: Ten or more servings.

To  
Sandra  
Battelstein  
Best Wishes,  
Clayton  
Akins





**CLAUDE AKINS**  
**BARBECUED-HONEYED-ORANGE CHICKEN**

**2 cleaned broiler-fryer chickens weighing 3 pounds each,  
cut into quarters**  
**2 teaspoons fresh grated orange peel**  
**1 teaspoon fresh grated lemon peel**  
**1 cup fresh orange juice**  
**1/3 cup fresh lemon juice**  
**1/2 cup honey**  
**2 tablespoons Worcestershire sauce, optional**  
**2 cloves garlic, peeled, minced, optional**  
**1 teaspoon dry mustard**  
**About 1/2 cup melted margarine or butter**  
**Salt, freshly ground black pepper to taste**

Place chicken pieces in plastic bag or glass dish. Combine all ingredients except salt and pepper. Pour over chicken in bag, twist bag to close opening. Marinate chicken 2 hours at room temperature, turning every 30 minutes to marinate on all sides. Remove chicken from marinade, reserve marinade. Place chicken on grill 6 inches from glowing coals; cook 20 minutes. With tongs, turn chicken, cook about 20 minutes longer or until chicken is tender. Stir marinade, brush chicken often during cooking so chicken is evenly flavored. Season to taste with salt and pepper. Reduce sauce by cooking over medium heat, stirring. Spoon sauce over chicken, hot cooked rice or baked sweet potatoes. Dinner is complete with green beans or broccoli and spring salad made from mixed greens, green pepper, orange sections. Serves 6 to 8.



Hi from  
Captain Kangaroo

## **CAPTAIN KANGAROO**

### **PORK, APPLES AND SAUERKRAUT**

**4 pork chops, cut one-half inch thick**  
**2 tablespoons butter**  
**1 teaspoon salt**  
 **$\frac{1}{8}$  teaspoon pepper**  
**1 tablespoon prepared mustard**  
**1 tablespoon prepared horseradish**  
**1 one-lb. 13-oz. can sauerkraut, drained**  
**2 medium apples, chopped**  
 **$\frac{1}{2}$  cup chopped onion**  
**1 teaspoon caraway seed**

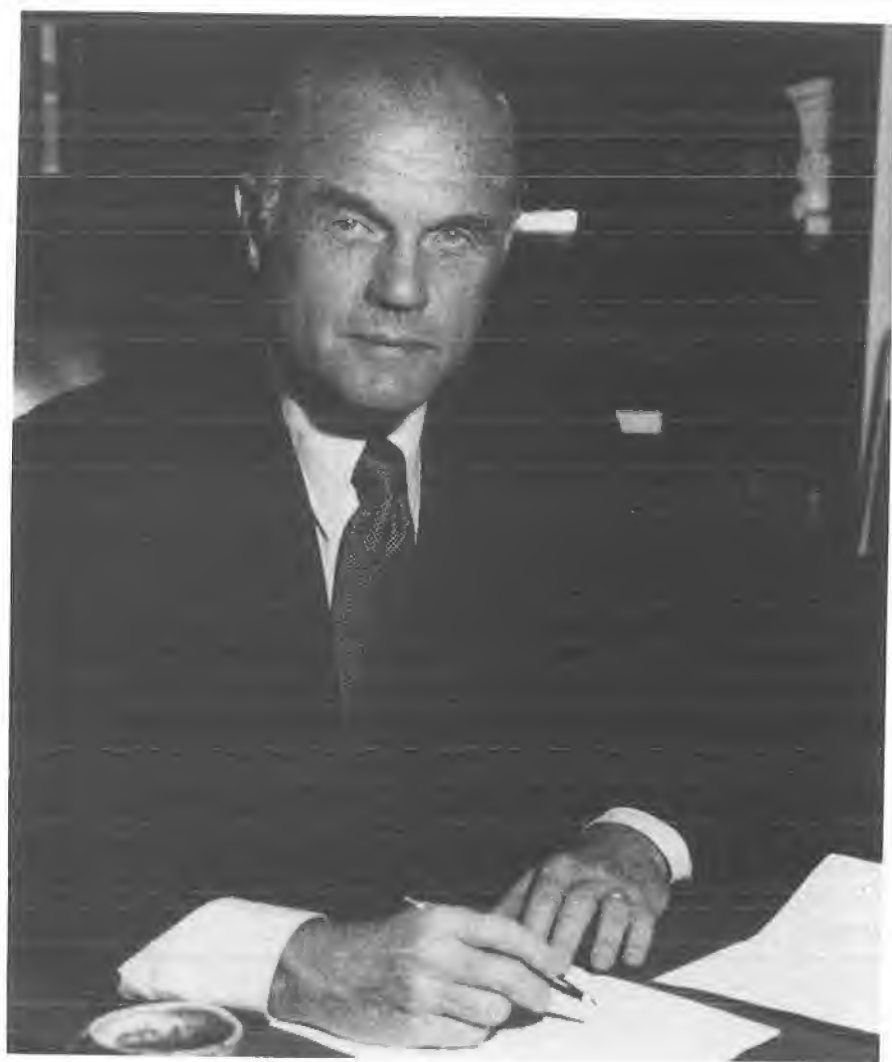
Preheat oven to 350 degrees.

Brown pork chops in the butter. Pour off the excess fat. Season the chops with salt and pepper.

Combine the mustard and horseradish and spread over the chops.

Combine the sauerkraut, apples, onion and caraway seed and place in a two-quart baking dish.

Arrange the chops over the top of the sauerkraut and apple mixture. Cover tightly and bake 30 minutes. Uncover and bake 30 minutes longer.



**SENATOR JOHN GLENN  
ANNIE GLENN'S HAM LOAF**

**Ingredients**

**1 lb. cured ham, ground  
½ lb. fresh ham, ground  
1½ cups dry bread crumbs  
2 eggs, beaten  
¾ cup milk  
Pepper to taste**

**Dressing**

**¼ cup vinegar  
½ cup water  
¼ cup sugar  
1 T. mustard**

Mix first group of ingredients together well. Form into loaf.

Melt sugar in water and vinegar, add mustard.

Pour ¾ dressing over loaf, baste frequently (sauce will be syrupy). Add additional sauce if necessary.

Bake at 350 degrees for 1½ hours. Serves 4 to 6.

## RED SKELTON

### HAM HOCK AND LIMA BEANS

Red Skelton, whose humor is pure Americana, likes his food the same way. Forget the fancy French gourmet recipes and sauces. Give him a hot dog or a bowl of chili.

But if you really want a contented comedian, the dish you place before him will be HAM HOCK AND LIMA BEANS. "That really is my favorite", he'll tell you.

And he has his own special recipe for preparation of his favorite food fare. Here it is, but if Skelton is your dinner guest, just make sure he gets a big helping of it!

1 pound package of dried large lima beans	1 tsp. salt
1 good sized smoked ham hock	2 whole peppercorns
1 large size onion	2 large sized carrots
2 large stalks of celery	pinch of nutmeg

Purchase 1 pound of white (large size) lima beans. Place contents into a large bowl. Cover completely with water. Let stand overnight.

Save water in which lima beans were soaked. Place lima beans in a good sized pot. Take half of water that lima beans were soaked in and combine with the beans. Over a small flame, let beans cook for 15 minutes in covered pot.

While beans are cooking cut into dice size one large onion, two stalks of celery, two large size carrots. Add two whole peppercorns, 1 teaspoon of salt and a pinch of nutmeg. Put into the bean pot. Let simmer for another 15 minutes.

Wash a ham hock (smoked). Place ham hock into bean pot along with other ingredients and simmer for 1 hour. Add water that beans were soaked in if necessary.

Important to this recipe: DO NOT OVER-SEASON. Remember that the ham hock (smoked) is highly seasoned and will add spice to the recipe.

(Serves 4)

**DR. DENTON COOLEY**  
**VEAL SCALLOPINI WITH TOMATOES**

Preheat oven to 325°.

Cut into 1-inch squares:

**1½ lbs. veal cut thin,  
trimmed, boned and pounded**

Dredge with:

**Flour**

Brown in a mixture of:

**1 tablespoon butter**

**1 tablespoon olive oil**

Add:

**½ lb. thinly sliced mushrooms**

**½ to 1 clove pressed garlic**

**2 tablespoons chopped parsley**

**2 tablespoons chopped fresh basil**

**½ cup peeled, seeded, diced, fresh tomatoes**

**½ cup Marsala**

**2 tablespoons Parmesan cheese**

Cover and cook in a 325° oven for about 45 minutes.





**DAVID FROST**  
**MIGNON DE VEAU JACQUES-RENÉ**

**Escalope of veal**  
**Salt & pepper**  
**Flour**  
**Butter**

**1 Slice Ham**  
**5 Asparagus Tips**  
**Grated Cheddar or**  
**Gruyere cheese**  
**1 Tablespoon Dry White Wine**

Season the escalope with a little salt and pepper, flour and cook very lightly in butter.

Put the escalope in an oven-proof dish.

On top of the escalope place the ham, asparagus tips, a little grated cheese and a nut of butter.

Brown under the broiler.

When golden, bring on top of the stove, and pour over the dry wine which has been boiled.

Serve quickly and very hot.

Serves 1.

I always like to have tiny little French peas cooked in butter as an accompaniment. This is a very good combination.



**JOAN BAEZ**  
**VEAL SCALLOPINI**

**Scallops of veal (or breast  
of turkey) approx. 16 oz.**  
**1 large beaten egg**  
**½ cup bread crumbs**

**¼ cup Marsala**  
**1 tablespoon of capers**  
**lemon wedges**

Take well-pounded scallops of veal (or breast of turkey) and dip in beaten egg.

Cover with bread crumbs.

Heat clarified butter in pan, and saute meat 3 minutes on each side.

Remove meat from pan onto a warm platter.

Pour ¼ cup of Marsala into pan with the residue from the pan, and add 1 tablespoon of capers. Bring to a boil.

Pour over meat and serve with wedges of lemon.

**DELICIOUS!**

## **SIR RICHARD ATTENBOROUGH SCAMPI PROVINCIALE**

**1 lb. Scampi - in seasoned flour**  
**1 oz. butter to saute**  
**3 oz. button mushrooms (sliced)**  
**3 tomatoes - skinned (hard stalk**  
**and seeds removed)**  
**5 oz. boiled rice**

### **Sauce:**

**2 Shallots - finely chopped**  
**Bouquet garni**  
**1 wineglass white wine**  
**1 oz. butter**  
**½ oz. flour**

**1 clove garlic (crushed with**  
**½ tsp. salt)**  
**1 tsp. Tomatoe Puree**  
**½ pt. stock**

### **Prepare the sauce:**

Simmer the shallots with bouquet garni and wine until liquor is reduced by half, then remove bouquet garni and set sauce aside.

Melt ½ oz. butter - add flour, brown lightly then add garlic, tomatoe puree and stock. Simmer for 10-15 minutes then pour in reduced wine and cook a further 5 minutes. Draw aside and add small shavings of butter. Keep hot.

Roll scampi in seasoned flour and saute lightly in 1 oz. butter for 5-6 minutes. Lift into serving dish. Saute mushrooms in the pan and add to sauce with tomatoes roughly chopped. Reboil for 1 minute then spoon over scampi - serve with rice.

## **SIDE DISHES**





**O.J. SIMPSON**  
**CHILI-CHEESE SOUFFLE**

<b>1 Brick Cheddar cheese (grated)</b>	<b>1 doz. eggs</b>
<b>1 Brick Jack cheese (grated)</b>	<b>1 can Ortega chopped green chili</b>
<b>1 8-oz. container cottage cheese</b>	<b>(small)</b>
<b>(small curd)</b>	<b>1 cube butter</b>

Beat 1 dozen eggs in a bowl until smooth. Grate cheese and fold into eggs along with the can of chili. Preheat oven to 350° and melt cube of butter in baking dish (13" x 9" x 3"). Pour in egg mixture and bake for approximately 50-60 minutes or until inserted knife comes out clean. Let stand for 5-10 minutes.

Cut into squares and serve with sour cream, sliced tomatoes, and sliced avocado.



**DINA MERRILL**  
**CHEDDAR CHEESE SOUFFLE**

**4 eggs, separated**  
**2 tablespoons butter or**  
**margarine**  
**3 tablespoons flour**  
**½ teaspoon salt**  
**Dash cayenne**

**Dash paprika**  
**¾ cup milk**  
**2 cups (½ lb.) grated sharp**  
**cheddar cheese**  
**¼ teaspoon cream of tartar**

1. Preheat oven to 350° F.
2. In large bowl of electric mixer, let egg whites warm to room temperature - 1 hour.
3. Melt butter in medium saucepan; remove from heat, stir in flour, salt, cayenne and paprika until smooth. Then stir in milk.
4. Over medium heat, bring to boiling point, stirring. Add cheese. Stir until it melts. Remove from heat.
5. Let cool. Stir into slightly beaten egg yolks.
6. With mixer at high speed, beat egg whites with cream of tartar just until stiff peaks form when beater is slowly raised.
7. With wire whisk or rubber scraper, using an under-and-over motion, gently fold cheese mixture into egg whites.
8. Turn into ungreased 1½ quart, straight-side souffle dish.
9. Make top hat. With back of large spoon, make a deep path around souffle top, about 1 inch from edge.
10. Set dish in pan containing about one inch hot water. Bake 50 to 55 minutes.
11. Serve at once.



Paula Patton -  
Lonely  
William  
Bryson

**DEBBIE REYNOLDS**  
**EGGPLANT CASSEROLE**

**1 large eggplant**  
**3 medium size tomatoes**  
**½ can tomato sauce**  
**Salt & pepper**

**1 cup Swiss cheese**  
**1 cup Parmesan cheese**  
**¼ cup butter**  
**1 cup seasoned bread crumbs**

Peel eggplant, slice and soak in cold salt water for 30 minutes.

Grease bottom and sides of a 9 x 12 baking dish. Add a layer of eggplant and tomatoes. Sprinkle with Swiss and Parmesan cheese. Repeat procedure ending top layer with eggplant. Dot with butter and pour ½ cup tomato sauce on top. Cover with bread crumbs and sprinkle with cheese.

Bake at 350° for 1 hour.



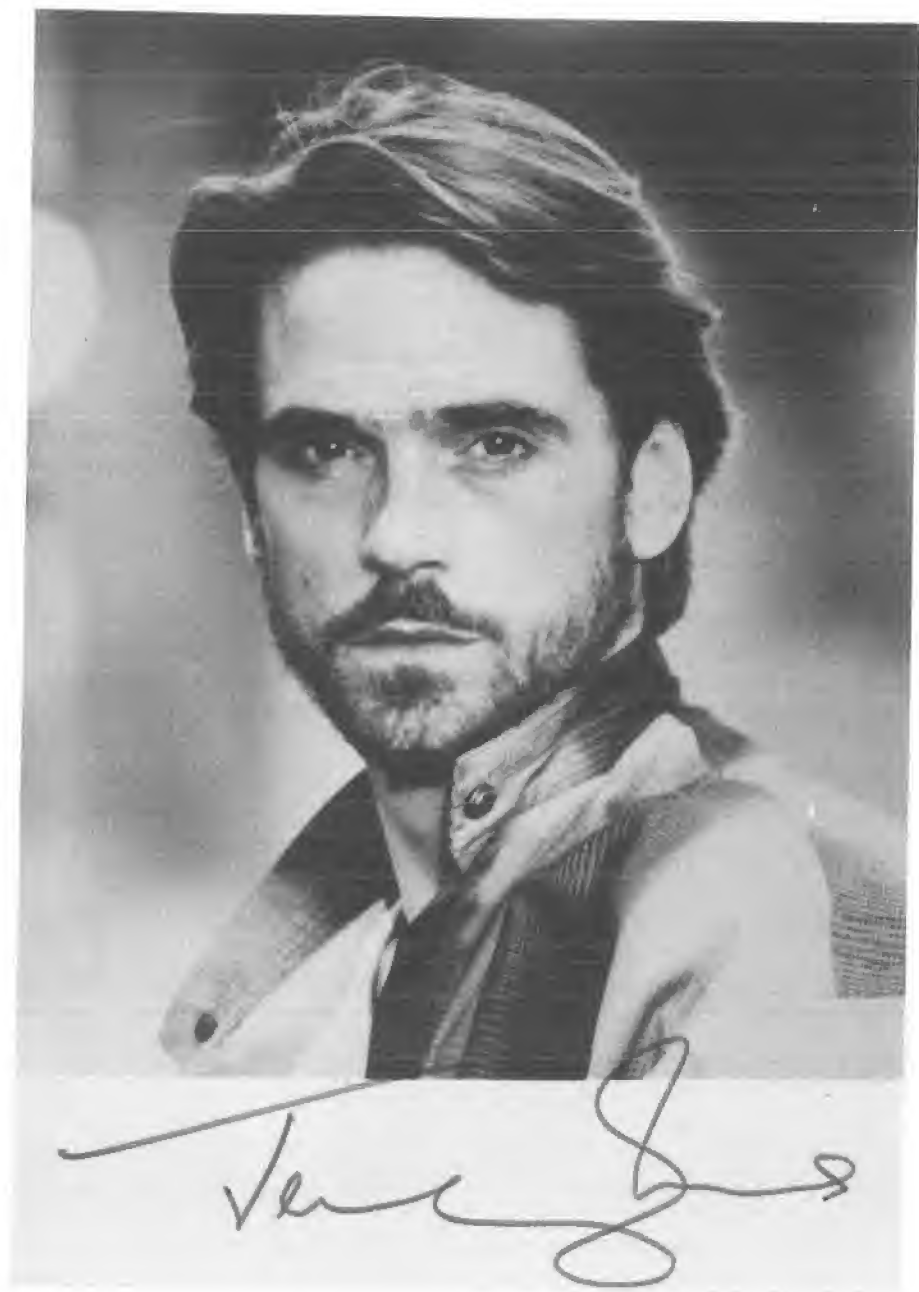
## **SHECKY GREENE CABBAGE BORSCHT**

Yield: 2 or 3 servings

**2 lbs. boiling beef (flank or  
brisket)  
4 lbs. beef bones  
5 qts. water  
4 cans Campbell tomato soup  
2 lg. onions cut in halves  
4 lbs. cabbage coarsely shredded  
(approx. 2 heads)**

**2½ tsp. salt  
Dash of black pepper  
1 tsp. sour salt (or to taste)  
8 Tbs. diet sugar (6 Tbs. to start  
with and continue adding to  
desired sweetness)**

Combine beef, beef bones, salt, pepper, water and onions and cook for 1½ hours. NOTE: Cut each lb. of beef into large pieces; about 3 pieces. After meat is tender, add 4 cans of tomato soup, cabbage, sour salt, sugar and cook over low heat for an additional hour.





## JEREMY IRONS CHAMP

1½ lbs. freshly cooked mashed  
potatoes  
4 Tbs. melted butter

Salt & pepper  
10 spring onions or 2 leeks  
cooked in ½ cup milk

Cook the chopped spring onions, green part as well as white, in the milk. Drain and keep the milk. Mash the potatoes, season to taste and add the spring onions. Beat well together and add enough hot milk to make the dish creamy and smooth.

Place mixture in a deep, warmed dish, making a well in the centre and pour the hot, melted butter into it. The dry potatoe should be dipped in the pool of butter when serving.

“Champ” can also be made with chopped parsley, chives, young nettletops or young green peas. In the latter case, the peas are kept whole and added last.

For a supper dish, scrambled eggs are often served in the centre; sprinkled with chopped parsley, it will kindle the coldest heart.

My grandmother was Irish, and I inherited from my mother an insatiable appetite for the potatoe. Being in a profession which too often necessitates me eating in restaurants, my chief delight is in eating simple food. It is cheap and nourishing—what more does an actor need?



**CESAR ROMERO**  
**SPANISH RICE**

**1 cup washed rice**  
**½ cup olive oil**  
**¾ cup boiling water**  
**2 onions (sliced)**

**2 green peppers (sliced)**  
**2 cups tomatoes (or tomato**  
**paste)**  
**Salt and pepper to taste**

Heat the olive oil, put the rice in the olive oil and stir until golden brown. Then add the onions and peppers and tomatoes and mix together well. Then add water and let simmer for about one half (½) hour, without stirring. Sprinkle Parmesan cheese on top before serving.

**NOTE:** Another appetizing way to serve this dish is to put strips of bacon on top and bake in a slow oven, until the bacon is crisp.

Serves 6 to 8 people, not recommended for freezing.



**JAMIE FARR**  
**SPAGHETTI ALLA IRA VON FURSTENBURG**

He's always trying to get out of the Army as Sgt. Maxwell Klinger on CBS' M\*A\*S\*H, but actor Jamie Farr finds his own escape in the kitchen.

"I've always had a nose for food," says the reluctant recruit, who also cooks in M\*A\*S\*H's mess tent.

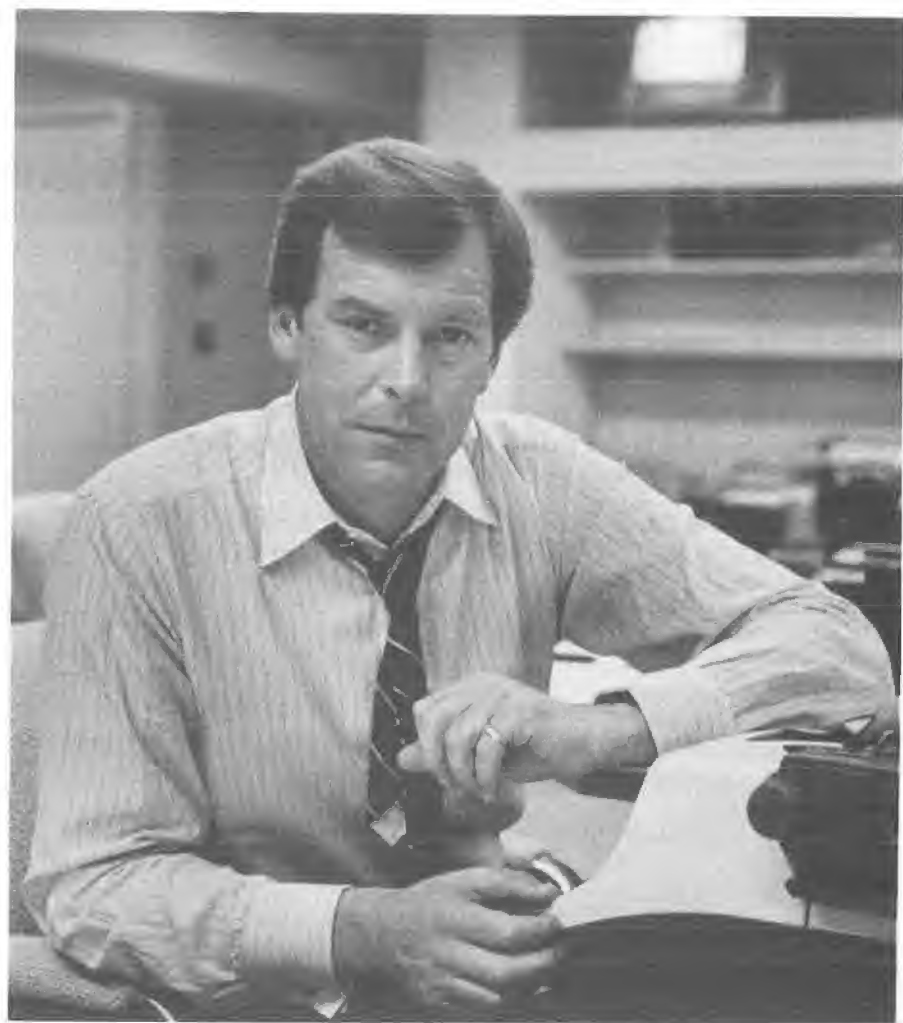
If the 4077th unit ever decamps from Korea, Farr says, "I may enroll at the CORDON BLEU in Paris, I can't wait to master my favorite dish - *le hotte dog* from Packo's in Toledo."

In the meantime, here's his Farr-out recipe for spaghetti for one. Who's Ira? It may be a millinery secret. - *Eric Nash*

**4 ounces spaghetti**  
**2 tablespoons olive oil**  
**¼ clove garlic**  
**1 slice hot red pepper**  
**1 small zucchini, thinly sliced**  
**1 tablespoon butter**  
**¼ cup heavy cream**  
**¼ teaspoon salt**  
**¼ cup freshly ground Parmesan cheese**

Cook spaghetti in boiling water until tender, about 7 minutes. Meanwhile, in a frying pan over high heat, heat oil and quickly saute garlic, red pepper and zucchini for 1 minute. Drain zucchini on paper towels, discarding oil, garlic and pepper. Return frying pan to low heat; melt butter. Add cream, salt and zucchini; stir. Cover and cook until heated (do not boil). Drain spaghetti. Transfer to warm serving dish. Add sauce and cheese. Serves 1.

- compliments of *US* magazine,  
July 6, 1982



**PETER JENNINGS**  
**PASTA LUIGI**

**3 TBS olive oil**  
**Small onion chopped**  
**1 clove garlic**  
**2 TBS capers**

**12 black olives, quartered**  
**1-6 oz. can tomato paste**  
**Salt & pepper to taste**  
**1 bay leaf**

Heat oil & saute onions briefly. Add garlic, capers & olives & saute about 3 minutes. Add tomato paste & 1 can water & mix well. Add bay leaf & salt & pepper and cook gently for about 10 minutes.

Serve over thin spaghetti.





ANN MILLER  
FETTUCCINE ALFREDO

1 pkg. of egg noodles  
(med. or wide)  
¼ lb. of sweet butter  
1 egg yolk

½ c. grated Parmesan cheese  
⅓ c. light cream  
(or sour cream can be used)

Empty contents of package into 5 quarts of rapidly boiling water to which 2 tsp. salt have been added. Stir occasionally. Boil 9 to 12 minutes, according to size of noodles and desired tenderness. Drain.

While noodles are cooking, beat yolk lightly with fork and add cream. Melt butter. Place drained, hot noodles in a warm serving bowl or platter. Pour over the noodles the egg and cream mixture, melted butter and about ½ of grated cheese. Toss noodles with fork and spoon until well blended, adding balance of cheese a little at a time while tossing.

Top with additional grated cheese, if desired, and serve right away!

Yield: 4 to 6 servings.



## **PRESIDENT RONALD REAGAN FAVORITE MACARONI AND CHEESE**

**½ lb. macaroni**  
**1 t. butter**  
**1 egg, beaten**  
**1 t. salt**  
**1 t. dry mustard**  
**3 c. grated cheese, sharp**  
**1 c. milk**

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese.

Bake at 350° for about 45 minutes or until custard is set and top is crusty.



## GIORGIO ARMANI TORTELLI ALLA PIACENZA

This is a dish from Giorgio Armani's home town of Piacenza, and one which his mother used to cook for him when he was a child.

### Tortelli Paste

White flour ..... 1 kilo, 200 grams  
Eggs ..... 6

### Filling

Fresh Ricotta ..... 800-900 grams  
Fresh spinach ..... 800 grams  
Eggs ..... 2  
Parmesan cheese (grated) ..... 200 grams  
Salt to taste

Cut off the spinach stalks, and after having washed the spinach leaves very thoroughly under cold running water, drain them into a colander and squeeze out all the excess water. Chop them very finely, and mix in a bowl with the ricotta, eggs, grated parmesan cheese and salt, until well-blended. (Leave to rest in a cool place.)

Make the paste with the white flour, 6 whole eggs and enough tepid water to bind together a smooth dough that's neither too dry nor too soft—as otherwise it would be difficult to wind the tortelli into the right shape. (Wrap the dough in a tea-cloth so as to prevent it becoming dry.)

Pass piece by piece of the dough through a pasta-machine (or by hand with a rolling pin); to obtain the thickness of "Fetuccine". Make a strip and cut it up into diamond shapes.

Place teaspoonfuls of filling mixture on each "diamond shape" centre, then fold up the two opposite sides (in order to seal in the filling, forming each tortelli into a "sugared almond" type shape).

Hand in hand, transfer each one onto a floured cloth to prevent them sticking to each other.

*cont'd.*

Place a large, deep pan of salted water on to boil, and very carefully lower the tortelli into the boiling water, being sure not to break or damage them. When the tortelli surface to the top, don't ever use a fork or spoon, but prod them down lightly with a perforated kitchen ladle (or such like), until cooked—approximately 15 minutes.

When cooked, drain them thoroughly in a colander, then slide gently back into a casserole pan; adding numerous knobs of butter and some grated Parmesan cheese. Mix and stir together slowly to coat the tortelli evenly with butter/grated cheese. (To obtain a good result, hold the pan by the handles and turn in a circular fashion back and forth, so the tortelli get will-dipped by the sauce.)

**SERVE IMMEDIATELY!!!!!!!**

Yield: 6 servings.

P.S. . . . . . It's a rather long procedure, and there are certain particulars that aren't simple enough to commit to a piece of paper; but they are so good that it's well worth the while!

**SAUCES**  
**&**  
**SOUPS**





**JACK KLUGMAN**  
**SPAGHETTI SAUCE**

**1/3 cup olive oil**  
**3 pounds pork with bone**  
**1 pound sweet sausage**  
**1 pound hot sausage**  
**3 large cans whole tomatoes**  
**2 large cans tomatoe puree**  
**2/3 can water (whole tomatoe  
or puree sized can)**

**1 small can tomatoe paste  
(Contadina)**  
**1 can of water**  
**14 cloves of pressed garlic**  
**Salt**  
**Pepper**  
**Fresh oregano**  
**Basil leaves**  
**Parsley**

Heat oil, add garlic, then brown. Add pork, sweet sausage, and hot sausage; brown. Put whole tomatoes, tomatoe puree, tomatoe paste and all water in blender; blend well. Add this tomatoe mixture and seasonings to meat and garlic, while stirring. Bring to a boil; place lid on and simmer for 2 hours, consistently stirring at least every 15 minutes.

**HENNY YOUNGMAN**  
**TURKEY GRAVY**

How to prepare a turkey for Thanksgiving or any other time:

Put a 10 lb. turkey in oven for one hour. Pull out and pour a quart of scotch over the turkey.

Put turkey in the oven for another hour. Pull out and pour a quart of Bourbon over the turkey.

Put back in the oven for an hour. Pull turkey out and pour a quart of champagne over it.

Throw the turkey out the window But **WHAT A GRAVY!**

**JOHNNY CASH**  
**“OLD IRON POT” FAMILY STYLE CHILI**

This recipe has never been given to anyone. Many people have asked for it, but he has never given them the true ingredients. (He has been known to substitute things like snake meat and such for the steak.) When his mother asked him for the recipe for her book, he finally consented, and he guarantees that this is the recipe he used, found on page 6 of her book.

**5 pounds sirloin steak**  
**\*3 pkgs. McCormicks, Schilling,**  
**Lawry's or any good chili**  
**seasoning mix**  
**\*Mexene Chili Powder**  
**\*Spice Island Chili Con Carne**  
**seasoning**  
**\*Chopped raw onions**  
**Salt to taste**  
**2 Tbsp. sugar**

**\*Chopped chili peppers**  
**3 or 4 cans red kidney beans**  
**3 or 4 cans whole tomatoes**  
**1 can tomato paste**  
**\*Garlic Powder**  
**\*Onion Powder**  
**\*Cumin**  
**\*Thyme**  
**\*Sage leaves**

Chop steak and cook until medium with a little shortening added. Add packages of chili seasoning mix and cook five minutes. Add beans, tomatoes, spices, raw onions, sugar and chili powder and/or chili con carne mix. Taste. If chili is too hot for the children or ladies, add 1 or 2 cans of tomatoes. Add tomato paste. If it gets too thick, add water. Simmer low for twenty minutes. Serve with soda crackers and Pepsi or Coke. This will serve 12 people 3 helpings each.

**\*You must guess at the amount to use. I do not measure them.**

**\*\*Note from John: Johnny Cash's "Old Iron Pot" Family Style Chili will be better tomorrow than today if properly taken care of overnight!**



## GLEN CAMPBELL CHILI CON CARNE

This controversial dish is not really Mexican in origin but probably was invented in Texas where chuck wagon cooks fed it to hungry cowboys on the range. There is as much disagreement over the making of "a bowl of red" as there is over the tactics of a Civil War battle. There is even a famed Chili Appreciation Society International whose members have invented one, two and three alarm chili, depending upon the degree of hotness. Some chili buffs say angrily that chili should be pure, that is, cooked without beans. Others disagree on including cumin seed, beef suet, tomatoes, garlic and onions.

"Get three pounds of chuck, coarse ground. Brown it in an iron kettle. (If you don't have an iron kettle, you are not civilized. Go out and get one!) Chop two or three medium-sized onions and one bell pepper and add to the browned meat. Crush or mince one or two cloves of garlic and throw into the pot, then add about half a teaspoon of oregano and a quarter teaspoon of cumin seed. (You can get cumin seed in the supermarkets nowadays.)

"Now add two small cans of tomato paste; if you prefer canned tomatoes or fresh tomatoes, put them through a colander. Add about a quart of water. Salt liberally and grind in some black pepper and, for a starter, two or three tablespoons of chili powder. (Some of us use chili pods, but chili powder is just as good.) Simmer for an hour and a half or longer, then add your beans. Pinto beans are best, but if they are not available, canned kidney beans will do — two 15-17 oz. cans will be adequate. Simmer another half hour. Throughout the cooking, do some tasting from time to time and, as the Gourmet Cookbook puts it, 'correct seasoning'. When you've got it right let it set for several hours. Later you may heat up as much as you want, and put the remainder in the refrigerator. It will taste better the second day, still better the third, and absolutely superb the fourth. You can't even begin to imagine the delights in store for you one week later."



## BASIL HOFFMAN BEULAH'S CHILI

Since I was born and reared in Texas, I guess it is only fitting that my favorite recipe should be my mother's chili. I've named it after her.

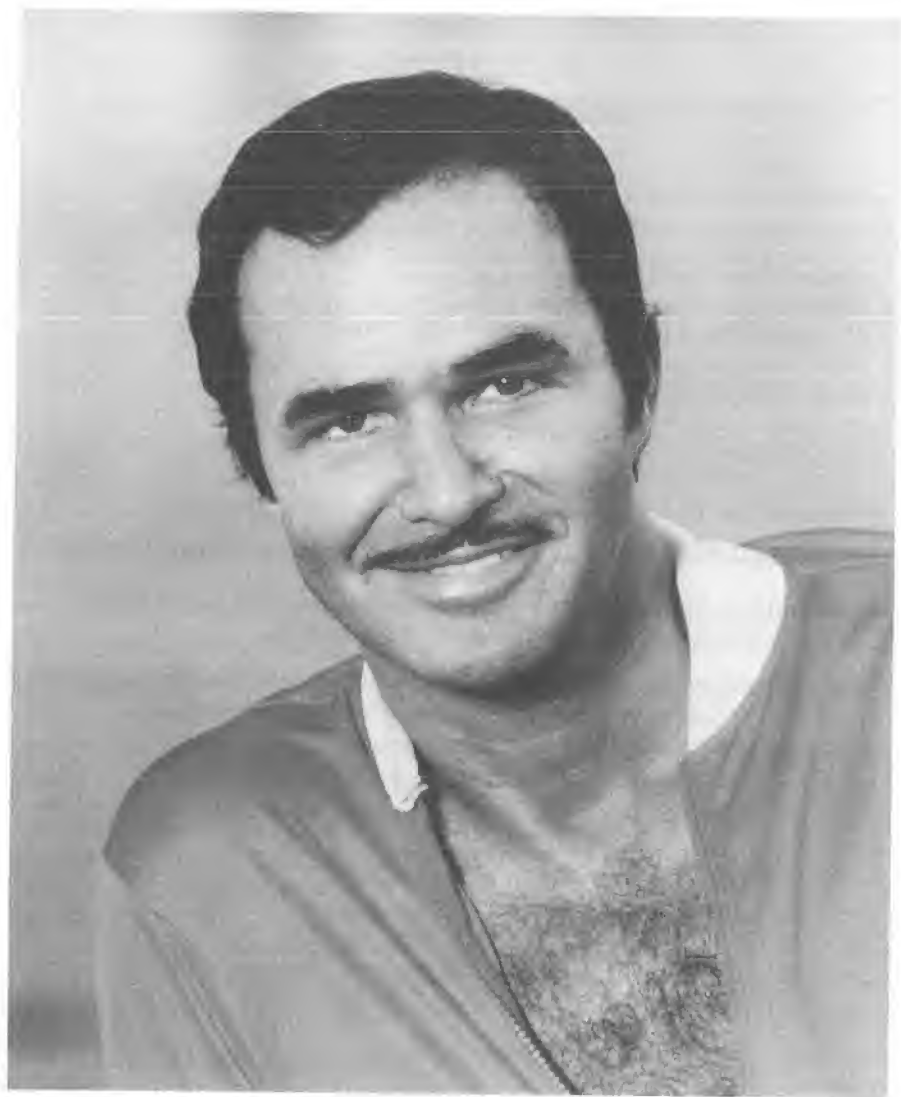
**2 pounds *lean* ground beef**  
**2 fifteen ounce cans tomato sauce**  
**1 six ounce can tomato paste**  
**4 generous tablespoons chili powder**  
**2 large onions, diced**  
**Less than ½ ounce of butter (or margarine)**  
**Black pepper**

Put the butter in a large fry pan and melt over a low flame.

Add the onions (a small amount at a time) and saute until brown.

As the onions become brown remove them from the pan and put them in a large stock pot. *Do not* add butter to the pan.

Once the onions have been done, put the meat into the pan (½ pound at a time) and brown over a medium flame. When the meat is brown drain off *all* the grease, and put the meat in the pot with the onions. Add the tomato sauce, tomato paste and chili powder. Mix well, adding pepper to taste, and cook 30 minutes over a medium flame. Stir frequently. Serves 4 to 6 people.





## **BURT REYNOLDS BURT'S BEEF STEW**

**3 slices of bacon, cut in small pieces**  
**4 tablespoons flour**  
**1 teaspoon salt**  
**¼ teaspoon pepper**  
**2 pounds lean beef (chuck is juicy) cut in 1-inch pieces**  
**1 large onion, chopped (1 cup)**  
**1 clove garlic, minced**

**1 can tomato sauce**  
**½ can condensed beef broth**  
**1 cup good, dry Burgundy wine**  
**1 bay leaf, if you like it**  
**1 pinch of thyme**  
**2 carrots, cut up coarsely (¾ cup)**  
**2 potatoes, pared and cut in 4 pieces**  
**6 to 8 mushrooms, sliced**

Cook bacon until crisp in a large, heavy pot. Combine flour, salt and pepper; dip beef in flour mixture to coat completely. Brown in bacon fat, turning often. (Add a little vegetable oil if needed.)

Add onion, garlic and brown a little. Add tomato sauce, broth, wine, bay leaf and thyme.

Cover and cook slowly for about 1½ hours. Add carrots, celery, then potatoes and mushrooms. Uncover and cook until meat and vegetables are tender.

Makes 4 servings.



**VICE PRESIDENT GEORGE BUSH**  
**CURRIED FRESH SPLIT PEA SOUP**

**3 tablespoons butter**  
**2 tablespoons flour**  
**5 cups strong well seasoned**  
**chicken broth**  
**3 cups pureed peas (fresh or**  
**frozen)**

**1 tablespoon curry**  
**1 cup cream (half and half)**  
**1 tart apple**  
**Salt and pepper to taste**

Make a roux of butter and flour. Slowly add chicken stock to roux and cook until thickened. Add pureed peas and cream; add seasoning. Chill 4 hours — should have the consistency of heavy cream. **MUST BE REALLY COLD!**

Peel apple, slice finely and cut into julienne strips. Add just before serving so apple will not discolor.

Serves 10.



**WILLIAM SHATNER**  
**CARROT VICHYSOISE**

**2 handfuls peeled, diced potatoes**  
**2 big handfuls sliced carrots**  
**1 leek sliced**  
**3 cups vegetable stock**  
**1 cup raw milk or ½ cup raw milk and ½ cup cream**

Combine first four ingredients in a saucepan. Bring to a boil. Reduce to a simmer for 25 to 30 minutes. Puree half of the vegetables and liquid in a blender. Empty into a bowl, add milk and a pinch of salt and pepper. Stir. Serve cold in chilled bowls. Garnish with cold sliced scallions very sparingly. Serves 3 to 4.



## NEW YORK CITY MAYOR ED KOCH SUMMER GAZPACHO

Serves 8 generously.

**1 32 oz. can tomato juice**  
**1 large cucumber**  
**2 green peppers**  
**1 6-8 oz. can pimento**  
**3 large tomatoes**  
**3 garlic cloves**

**3 oz. olive oil**  
**3 oz. wine vinegar**  
**2 large onions (preferably white)**  
**Salt and pepper to taste**  
**(use Crazy Jane lemonade**  
**pepper, if available)**

1. Mix olive oil and vinegar with salt and pepper.
2. Chop the cucumber, peppers, pimento, tomatoes and onions, dice the garlic cloves.
3. Using an electric blender, mix all ingredients at lowest speed until coarsely ground. Place the contents in the refrigerator for at least two hours. The appeal of this gazpacho to me is its thickness and crunchiness.
4. Serve with croutons.





## STACY KEACH GARLIC SOUP

Both you and your mate must partake.

**2 whole bunches garlic cloves,  
peeled and sliced**  
**½ cup chopped onion**  
**3 tablespoons butter**  
**4 cups chicken broth**  
**1 to 2 cups milk**

Saute onion in butter until soft. Add garlic. Saute until soft but *not brown* (browning makes it bitter). Add chicken broth. Take all ingredients and place in a blender. Puree until creamy (if chunky suits you - puree less). Put ingredients in saucepan and add milk as desired (make sure puree is not too hot or milk will curdle). Turn heat up to just *below boil* and season as you like (ground pepper is good). Enjoy!



Love & Respect  
from Doris  
Coleman

**GARY COLEMAN**

## **QUICK HOMEMADE CHIC-VEGETABLE SOUP**

This is an original recipe my beautiful mom and I made up one evening after work on "Diff'rent Strokes." Hope you find it delicious!

Use back and ribs of chicken. Wash thoroughly. Cover with cold water and cook until well done.

Remove bones (save stock). Replace meat back into stock and add seasoning:

**Salt (to taste)**

**Pepper (to taste)**

**1 bay leaf**

**Simmer 10 minutes. Add:**

**Left over vegetables**

**One cup long grain rice**

**One can tomato sauce**

**One package capri style frozen  
vegetables**

**One tablespoon sugar**

**Simmer 1½ hours. Serve with corn muffins and tossed green salad.**

## **SENATOR EDWARD KENNEDY CAPE COD FISH CHOWDER**

Even if you have never walked the beach at Cape Cod, the thought conjures up fleets of fishing boats and favorite foods of the Cape. Enjoy this hearty New England favorite!

**Serves: 8**

**2 lbs. Haddock**  
**2 oz. salt pork, diced or**  
**2 tablespoons shortening**  
**2 onions, sliced**  
**1 cup chopped celery**  
**4 large potatoes, diced**  
**1 bay leaf, crumbled**

**1 qt. milk**  
**2 tablespoons butter or**  
**margarine**  
**1 teaspoon salt**  
**Freshly ground black pepper,**  
**to taste**

### **Directions:**

Simmer Haddock in 2 cups of water for 15 minutes. Drain the reserve broth. Remove bones from the fish.

Saute diced pork until crisp. Remove and set aside. Saute onions in pork fat or shortening until golden brown. Add fish, potatoes, celery, bay leaf, salt, and pepper. Pour fish broth, plus enough boiling water to make 3 cups liquid.

Simmer for 30 minutes. Add milk and butter and simmer for an additional 5 minutes until well heated. Add pepper to taste.

# DESSERTS



**BARBARA MANDRELL**  
**PIG-PICKING CAKE**

A pig picking (in case you're not from the South) is a barbecue. But Barbara uses the name for this cake "because it's so good I tend to pig out on it."

**CAKE**

**1 package (18½ ounces) butter-flavor cake mix with pudding**  
**½ cup oil**  
**4 eggs**  
**1 can (11 ounces) mandarin oranges**  
**½ cup chopped walnuts**  
**Frosting (recipe follows)**

Grease two 9-inch layer-cake pans. Line bottoms with waxed paper; grease again; set aside. Prepare cake mix according to package directions using oil, eggs and juice drained from oranges. Stir in oranges and nuts. Spread evenly in prepared pans. Bake in preheated 325° oven 25 minutes or until pick inserted comes out clean. Cool in pans on racks 10 minutes. Remove from pans; peel off paper; cool completely on racks. Place one layer on serving plate. Spread with one-third frosting. Top with remaining layer; frost top and sides. Makes 12 servings. Per serving: 416 cal, 6 g pro, 52 g car, 21 g fat, 84 mg chol, 331 mg sod.

**FROSTING**

In medium bowl stir together one 20-oz. can crushed pineapple in pineapple juice and 1 package (4-serving size) vanilla instant pudding. Fold in 1 cup thawed frozen whipped topping.

—compliments of *Woman's Day Magazine*  
August, 1983





**JOHN HUSTON**  
**BANANA CAKE**

Living in the tropics where bananas are so plentiful, BANANA CAKE has become one of Mr. Huston's favorite desserts.

<b>3 very ripe bananas (the riper the better)</b>	<b>2 teaspoons lemon juice or vinegar</b>
<b>1 bar butter or margarine</b>	<b>1 teaspoon baking soda</b>
<b>1½ cups all-purpose flour</b>	<b>½ teaspoon salt</b>
<b>¾ cup sugar</b>	<b>½ cup walnuts or pecans</b>
<b>2 eggs</b>	

Preheat oven to 350°. Cut bananas into 1 inch pieces and put in Food Processor bowl along with chilled butter cut into 1 inch pieces and process for 20 seconds. Add remaining ingredients except nuts and process for 10 seconds. Scrape down sides of bowl and add nuts and process for 3 seconds. Put into greased 9 x 5 inch loaf pan. Bake for 55 to 60 minutes. Cool for 10 minutes before removing from pan.



**CAROL BURNETT**  
**RASPBERRY RICHES**

**Raspberry Cake:**

**1 cup sifted all-purpose flour**  
**¾ cup sugar**  
**½ tsp. baking powder**  
**¼ tsp. baking soda**  
**¼ tsp. salt**  
**1 egg**  
**⅓ cup buttermilk**

**½ tsp. vanilla extract**  
**⅓ cup unsalted butter, melted**  
**and cooled to room**  
**temperature**  
**1 ¼ cup fresh red raspberries**  
**Sugar-Crumb Topping**

Preheat oven to 375°. Butter a 9" round or 8" square baking pan. Sift together flour, sugar, baking powder and soda, and salt into a large mixing bowl. In another bowl, beat together egg, buttermilk and vanilla until smooth. Stir in the butter. Pour liquid mixture into the flour mixture and beat with a wooden spoon until nearly smooth.

Spread batter evenly in prepared pan. Sprinkle with raspberries. Finish with a layer of Sugar-Crumb Topping. Bake until richly browned, about 40 to 45 minutes. Let cake cool on a rack until warm. Serve warm.

Makes 10 servings.

**Sugar-Crumb Topping:**

**½ cup firmly packed light**  
**brown sugar**  
**2 Tbsp. flour**

**1 Tbsp. unsalted butter, cut into**  
**small pieces**  
**1 ½ tsp. (½ ounce) semi-sweet**  
**chocolate, finely grated**

With metal blade, add all ingredients to bowl of food processor. Process to a fine consistency.



**GILDA RADNER**  
**DUTCH APPLE CAKE**

**1 c. flour**  
**¼ c. sugar**  
**2 teaspoons baking powder**  
**Pinch of salt**

**1 teaspoon vanilla**  
**½ cube oleo or butter (1 c.)**  
**1 egg**  
**¼ c. milk**

This makes a stiff dough. Spread in 9"x9" greased pan.

Pare 5 or 6 apples. Quarter them and then quarter them again. Push the thin edge into the dough very tightly together. Sprinkle with ½ c. brown sugar, ½ stick oleo cut into small pieces and cinnamon.

Bake ¾ to 1 hour at 375°.



**REVEREND BILLY GRAHAM**  
**FRESH APPLE CAKE**

Set the oven at 300° and bake for one hour.

<b>1 cup cooking oil</b>	<b>1 tsp. soda</b>
<b>2 cups sugar (or perhaps</b>	<b>2 tsp. vanilla</b>
<b>1½ cups)</b>	<b>1 tsp. salt</b>
<b>3 cups plain flour</b>	<b>3 cups fresh apples, chopped</b>
<b>2 eggs</b>	<b>(do not cook)</b>
<b>1 cup chopped nuts</b>	

Combine oil, sugar, and well beaten eggs, and vanilla.

Measure and sift flour, salt and soda — and add to first mixture.

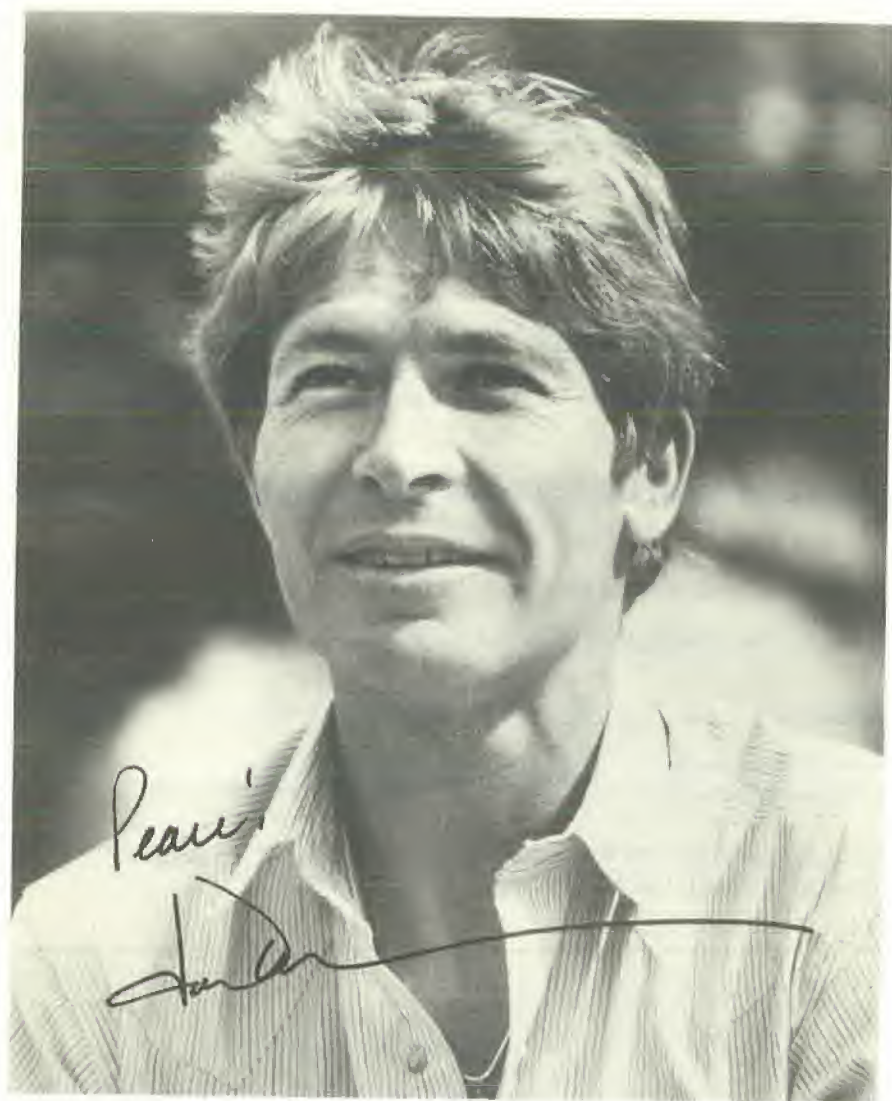
Stir in apples and nuts, mix well. (Will be very stiff.)

Pour in long baking pan (about 13 x 9). Bake.

***Glaze:***

<b>1 cup brown sugar</b>	<b>1 tsp. vanilla</b>
<b>½ cup margarine</b>	<b>¼ cup evaporated milk</b>

Place margarine and sugar in double boiler, allow to melt. Add milk, bring to full boil. Cool. Add vanilla. Pour over cake.





## **JOHN DENVER FLEMISH APPLE CAKE**

Choose 2 lbs. of Golden Delicious Apples — peel, core and cut into eights. Saute these in  $\frac{1}{4}$  cup butter to which you've added some fresh grated nutmeg, cinnamon and a pinch of salt. Shake or stir a few minutes, then add  $\frac{1}{4}$  cup pure maple syrup . . . set aside.

Sift:

**3½ c. whole wheat flour**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**1 tsp. ground ginger**

Cream:

**1 c. sweet butter**  
**1 c. honey**

Add:

**3 beaten eggs**  
**½ c. sour cream or yogurt**

Mix the dry ingredients with the creamed mixture. Fold in apples and put into a greased loaf pan.

Bake at 400° for 35-40 minutes.



**JOSEPH CAMPANELLA**  
**CRUSTLESS CHEESECAKE**

<b>1 pound cottage cheese</b>	<b>½ cup sugar</b>
<b>1 pound cream cheese</b>	<b>3 tablespoons cornstarch</b>
<b>1 cup sugar</b>	<b>3 tablespoons flour</b>
<b>4 eggs, beaten light</b>	<b>¼ pound butter, melted</b>
<b>1½ tablespoons lemon juice</b>	<b>1 pint dairy sour cream</b>
<b>1 teaspoon vanilla</b>	

Oven temperature: 300 degrees  
Baking time: 1½ hours, or more  
Serving: 16

Press the cottage and cream cheese through a sieve into a bowl. Stir in the one-cup measure of sugar. Add the beaten eggs, lemon juice and vanilla. Sift the remaining sugar with the cornstarch and flour, and add gradually to the cheese mixture. Add the melted butter and dairy sour cream. Blend thoroughly.

Pour into a greased spring pan (9-inch) and bake in a very slow oven until firm. Turn off the heat; open the oven door, and permit the cake to cool gradually and thoroughly in the oven. It will take several hours.

Chill thoroughly before serving.



**HELEN GURLEY BROWN**  
**DR. ROBERT ATKINS' CHEESE CAKE**

Preheat oven to 350°.

Have ingredients at room temperature; put into blender:

**6 eggs**  
**2 tablespoons lemon juice**  
**2 teaspoons vanilla**  
**4 teaspoons soft margarine or vegetable oil**  
**5 packets of Equal or Sweet 'n Low**

Blend thoroughly, then gradually add:

**32 oz. (1 quart) cottage or**  
**pot cheese**

Blend until VERY smooth.

Pour into narrow long pan such as a loaf pan to insure cake against falling. Top with pure cinnamon if desired.

Bake for 45 minutes, or until cake is firm. Turn off oven and leave cheese cake there with door open for about one hour, then chill. Overnight refrigeration will add to flavor.

All Good Wishes  
& Love

William Scott



**WILLARD H. SCOTT, JR.**  
**BROWN SUGAR POUND CAKE**

**2 sticks butter**  
**½ c. Crisco shortening**  
**5 eggs**  
**1 lb. and 1 c. light brown sugar**

**3½ c. plain flour**  
**½ tsp. baking powder**  
**1 c. milk**

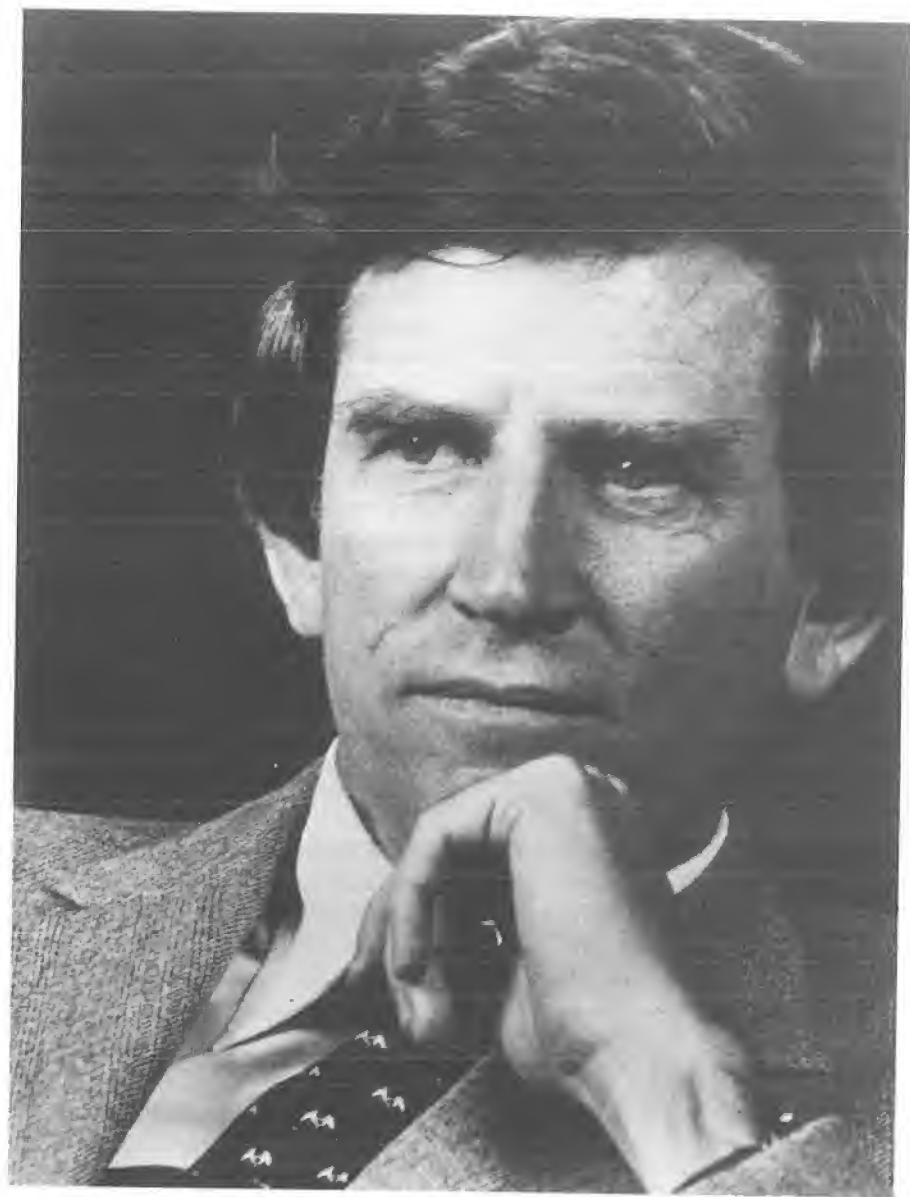
Let eggs and butter "sit" until they are room temperature. Cream together 2 sticks butter and ½ cup Crisco. Add 5 eggs one at a time, creaming after each. Add 1 lb. and 1 cup light brown sugar. Sift together 3½ cups plain flour and ½ teaspoon baking powder. Add flour/baking powder mixture alternately with 1 cup milk to sugar mixture. Bake in greased and floured tube pan for 1¼ to 1½ hours at 325°.

**FROSTING**

**1 stick butter**  
**1 c. chopped pecans**

**1 box Confectioner's Sugar**  
**Milk to thin**

Toast 1 cup chopped pecans in 1 stick butter in thick broiler pan until they brown well. Let cool a little, then add 1 box Confectioner's Sugar. Add milk enough to thin to spreading consistency. Spread on top of cake. Some should "drip" down sides and center, but should not be spread anywhere except on top.





**SENATOR GARY HART**  
**DENVER CHOCOLATE SHEET CAKE**

**2 $\frac{1}{3}$  cups flour**  
**2 cups sugar**  
**1 teaspoon baking soda**  
**1 cup butter**  
**1 $\frac{1}{4}$  cups water**

**4 tablespoons cocoa**  
 **$\frac{1}{2}$  cup buttermilk**  
**2 eggs, beaten**  
**1 teaspoon vanilla extract**

Mix flour, sugar and soda in bowl. Bring butter, water and cocoa to a boil in saucepan. Pour over dry ingredients. Mix thoroughly. Add buttermilk, eggs and vanilla. Beat well. Pour into a greased 9 x 13 inch pan and bake at 350 degrees for 30 minutes or until it tests done. Serves 12-16.

**FROSTING**

**$\frac{1}{2}$  cup butter**  
**4 tablespoons cocoa**  
**6 tablespoons buttermilk**

**1 teaspoon vanilla extract**  
**1 pound powdered sugar**  
 **$\frac{1}{2}$  cup chopped walnuts or pecans**

To make frosting, heat butter, cocoa and buttermilk to boiling. Remove from heat and mix in vanilla, sugar and nuts.

NOTE: A delicious, moist chocolate cake. The frosting will be runny but it hardens as it cools. Cake freezes well. Good with peppermint ice cream. It is also good with 7 minute frosting.

*— compliments Colorado Cache Cookbook*



## **PHYLLIS GEORGE BROWN**

### **COCA COLA CAKE**

**2 cups flour**  
**2 sticks butter**  
**2 eggs, beaten**  
**4½ cups miniature**  
**marshmallows**  
**½ cup buttermilk**

**1 tsp. soda**  
**1 cup coca-cola**  
**1 tsp. vanilla**  
**2 cups white sugar**  
**3 tbsp. cocoa**

Combine flour and sugar. Mix and heat butter, cocoa and coca-cola until it boils. Pour over sugar and flour mixture. Mix well. Add buttermilk, soda, eggs, vanilla and marshmallows. Beat until well mixed. Pour in greased flat pan and bake 30 to 40 minutes at 350 degrees. Ice while hot.

### **COCA COLA TOPPING**

**6 tbsp. coca-cola**  
**1 stick butter**

**3 tbsp. cocoa**  
**1 box powdered sugar**

Mix butter, cola and cocoa, heat and bring to boil. Pour over powdered sugar. Beat well. Ice cake while hot.



**BOB HOPE**  
**FAVORITE LEMON PIE**

**1 cup sugar plus 2 Tbsp.**  
**3 Tbsp. corn starch**  
**1 cup boiling water**  
**4 Tbsp. lemon juice**

**2 Tbsp. butter**  
**4 egg yolks**  
**Pinch of salt**  
**Grated rind of 1 lemon**

Combine corn starch and sugar, add water slowly, stirring constantly, until thick and smooth.

Add slightly beaten egg yolks, butter, lemon rind and juice, and salt. Cook 2 or 3 minutes. Pour into baked shell.

Cover with meringue made from 3 egg whites, beaten stiff, and 2 Tbsp. sugar. Bake in slow oven 15 minutes or until light brown.

**CLARENCE KELLEY**  
**LEMON SPONGE PIE**

This is a recipe of an old friend, now deceased. I felt so highly of it that I presented it as an entry in a cooking contest. I did not win but the fault was not the recipe but that of the baker who was an amateur.

Cream together:

**1 cup sugar**  
**3 tablespoons flour**  
**3 tablespoons butter**

Add:

**2 egg yolks**  
**1 lemon rind, grated**  
**Juice of 2 lemons**

Blend well and add:

**1 cup sweet milk**

Fold in:

**2 egg whites, stiffly beaten**

Pour mixture into crust and bake 300° for 45 minutes.

**CLARENCE KELLEY**  
**SOUR CREAM APPLE PIE**

This is a recipe I know to be one of the best desserts I have ever enjoyed. It was one of my mother's favorites and one of the delights of my early life when she made one at least every week.

**2 cups chopped apples**  
**(early tart apples)**  
 **$\frac{3}{4}$  cup sugar**  
**1 egg beaten**

**Pinch salt**  
**2 tablespoons flour**  
**1 cup sour cream**

Mix all together and bake in unbaked pie crust until custard sets. About 30 minutes at 375°.

**Topping**

**$\frac{1}{2}$  cup sugar**  
 **$\frac{1}{3}$  cup butter**  
**1 teaspoon cinnamon**

Mix until creamy. Put on top of pie. (Mix it in some with a fork.) Return to oven for 30 or 40 minutes at 350°.

**PHYLLIS DILLER**  
**APPLE PIE**

<b>1 recipe plain pastry</b>	<b>1/8 teaspoon cinnamon</b>
<b>6 to 8 tart apples</b>	<b>1/8 teaspoon nutmeg</b>
<b>3/4 cup granulated or brown sugar</b>	<b>2 tablespoons butter</b>
<b>1/2 teaspoon salt</b>	

Line pie plate (9 inch) with pastry. Fill with apples pared and sliced thin. Dot with butter. Moisten edge of crust, cover with top crust and press edges together. Brush crust with milk or cream and bake in hot oven (450-degrees F.) 10 minutes, then reduce heat to moderate (350-degrees F.) and bake 40 to 50 minutes longer.



**MRS. JOSEPH P. (ROSE) KENNEDY**  
**BOSTON CREAM PIE**

**Cream Sponge Cake**

**4 egg whites**  
**4 egg yolks**  
**1 cup granulated sugar**  
**1½ tablespoons cold water**  
**1½ tablespoons lemon juice**

**1 cup pastry flour**  
**1½ teaspoon baking powder**  
**Few grains salt**  
**1 teaspoon vanilla**

Sift flour 3 times. Beat egg whites until stiff but not dry and fold in one-half the quantity of sugar gradually.

Beat egg yolks, and liquids, and continue to beat until very thick and pale yellow. Beat in remaining sugar.

Combine yolks and whites, folding together until the mixture is blended. Mix and sift in flour, baking powder and salt, cutting and folding into the egg mixture. Pour into buttered pan. Bake in moderate slow oven (325°F.) for one hour.

**Icing**

**3 tablespoons cornstarch**  
**⅔ cup granulated sugar**  
**Few grains salt**  
**3 egg yolks**

**1½ cup milk, scalded**  
**2 tablespoons butter**  
**1 teaspoon vanilla**  
**Confectioner's sugar**

Split cream sponge cake into 2 layers after it has been kept 24 hours. Mix cornstarch, sugar and salt. Beat egg yolks until thick and combine with cornstarch mixture, beating until perfectly smooth. Pour on hot milk gradually; add butter and vanilla. Cook in the top of a double boiler until thick stirring all the time to prevent lumping. Spread between the cake layers and sift on confectioner's sugar.

Yield: 6 servings.



**DEAR ABBY**  
**ABBY'S PECAN PIE**

**1 cup white corn syrup**  
**1 cup dark brown sugar**  
**1/8 teaspoon salt**  
**1/8 cup melted butter**

**1 teaspoon vanilla**  
**3 whole eggs**  
**1 heaping cup whole pecans**

Mix syrup, sugar, salt, butter, vanilla.

Add slightly beaten eggs. Pour into nine (9") inch unbaked pie shell. Sprinkle pecans over the filling. Bake in 350 degree oven approximately 45 minutes.

You can top it with a bit of whipped cream or ice cream, but even plain, nothing tops this!

**CONFIDENTIAL TO ABBY'S PECAN PIE BAKERS:** The recipe states the pie should be baked for 45 to 50 minutes in a preheated 350 degree gas oven. Please note: If an electric oven is used, add 15 to 20 minutes to the baking time. If a toothpick inserted in the center of the pie comes out clean, it's done. (Test the pie after 45 minutes.)



**JESSE JACKSON**  
**SWEET POTATO PIE**

**3 large sweet potatoes**  
**3 tablespoons butter**  
**½ cup hot milk**  
**2 eggs (separated)**  
**½ cup of sugar**

**½ teaspoon salt**  
**¼ teaspoon nutmeg**  
**2 tablespoons Brandy**  
**Pie crust**

Boil sweet potatoes until tender. Peel and mash. Melt butter into hot milk and add to pot, beat until soft and creamy. Beat egg whites until stiff, set aside. Add beaten egg yolks, sugar, salt, nutmeg and Brandy to potato mixture and mix well. Fold in egg whites. Pour filling into crust. Bake at 350 degrees for 30 minutes.



**LE CORDON BLEU DE PARIS**  
**RICHARD GRAUSMAN**  
**MOUSSE/SOUFFLE AU CHOCOLAT**

**INGREDIENTS:**

**4 oz. semi-sweet chocolate**  
**4 Tbs. butter (unsalted)**

**4 egg yolks**  
**4 egg whites**

**PROCEDURE**

1. Place chocolate and butter in a sauce pan, and allow to melt over low heat.
2. Remove pan from heat and stir in egg yolks until chocolate lightly thickens. Pour into large mixing bowl.
3. Beat egg whites until stiff.
4. Fold half of the whites into chocolate with a whisk. Add remaining whites and fold in with a rubber spatula.
5. Pour mousse into serving bowl or individual glasses. Refrigerate for 2 hours to set. Serve cold.

To make a chocolate souffle which will serve 4-6 people, pour mousse into a buttered and sugared four-cup souffle mold. Bake for 5 minutes in a preheated 475° oven, then reduce heat to 425° and bake another 5-7 minutes. Sprinkle with powdered sugar and serve immediately.

To Sandra -  
Best wishes,  
Janet Guthrie





**JANET GUTHRIE**  
**BLUEBERRY—LEMON CUSTARD**

This recipe is really what used to be called a “fromage” — it is cake-like on the top, soft custard-like at the bottom. Hope you like it!

<b>1 pint blueberries</b>	<b>¼ cup flour</b>
<b>2 or more lemons to make</b>	<b>⅛ teaspoon salt</b>
<b>5 tablespoons of lemon juice</b>	<b>3 eggs, separated</b>
<b>1 cup sugar</b>	<b>1½ cups milk</b>
<b>3 tablespoons butter</b>	<b>Pinch of cream of tartar</b>

Pick over blueberries and put into an 8-inch ovenproof serving dish. Thinly peel half of a lemon, taking only the yellow outer part. Using the steel blade in a food processor, combine the lemon peel and the sugar, processing for 20 seconds (stop and scrape peel from the sides if necessary). Add the butter, then the flour and salt, then the lemon juice, then the egg yolks, processing until blended after each addition and scraping down as needed.

Combine lemon mixture with 1½ cups milk. Beat egg whites with cream of tartar until stiff and fold in. Pour over blueberries. Bake at 325 degrees for 45 minutes. Serve lukewarm or cold. Can also be baked in individual serving cups.

**GOVERNOR GEORGE WALLACE**  
**DEEP SOUTH BAKED CUSTARD**

**3 eggs, slightly beaten**

**½ cup sugar**

**¼ teaspoon salt**

**2 cups milk, scalded**

**½ teaspoon vanilla**

**Nutmeg**

Combine eggs, sugar and salt, then milk and vanilla. Strain into 1 quart casserole, sprinkle with nutmeg. Place in pan of hot water. Bake 325 degrees until knife comes out clean (about 40 minutes).

**DR. NORMAN VINCENT PEALE**  
**OATMEAL APPLE CRISP**

**1 cup packed brown sugar**  
 **$\frac{3}{4}$  cup unsifted flour**  
 **$\frac{1}{4}$  cup quick-cooking or**  
**old-fashioned oats**  
 **$\frac{1}{2}$  tsp. cinnamon**

**$\frac{1}{2}$  tsp. cloves**  
 **$\frac{1}{2}$  cup butter or margarine**  
**6 medium sized apples**  
**1 tbsp. lemon juice**

Oven temperature: 350°  
Bake 50 minutes  
Serves 8

**Directions:**

In bowl stir together brown sugar, flour, oats, cinnamon and cloves. With two knives or pastry blender cut in butter or margarine until well dispersed. Wash, dry, quarter, core and peel apples.

Slice into greased 9x9x2 baking dish. Sprinkle with lemon juice. Scatter sugar mixture over top: press down evenly. Bake in moderate oven for 50 minutes or until nicely browned. Serve warm or cold, with cream if desired.

*— Submitted by Mrs. Peale*

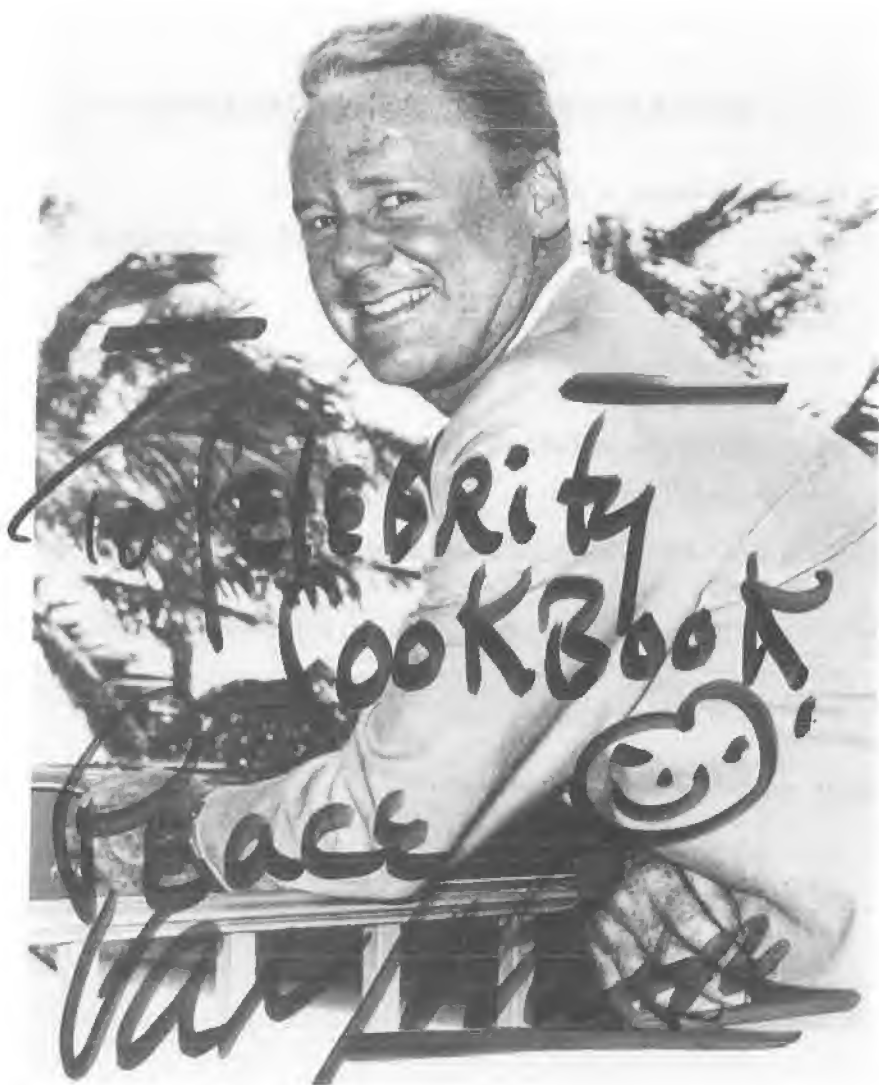


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## **PRINCE CHARLES BREAD AND BUTTER PUDDING**

1. Bread and Butter to line the dish.
2. Raisins, Currants, Sultanas and slices of banana plus black treacle.\*
3. More bread and butter.
4. More raisins etc. as in point 2. and continuing in layers until top of dish is reached.
5. Pour in about one pint of milk - perhaps more - as it needs to be 'wet'.
6. Pour in brandy to taste.
7. Complete with bread and butter slices on top, sprinkle with cinnamon.
8. Cook for approximately 20-25 minutes, depending on how crispy you like the bread.
9. Add lots of cream when serving.

\*Black treacle is similar to pancake syrup.



**VAN JOHNSON**  
**KATE HEPBURN'S BROWNIES**

Melt 2 squares unsweetened chocolate and  $\frac{1}{4}$  cup sweet butter (1 stick) in a heavy saucepan. Remove from heat and stir in 1 cup sugar. Add 2 eggs and  $\frac{1}{2}$  teaspoon vanilla. Beat it all like mad. Stir in  $\frac{1}{4}$  cup flour,  $\frac{1}{4}$  teaspoon salt, 1 cup chopped (not too fine) walnuts. Mix that up. Butter a square tin (about 8 x 8) and dump the whole thing into it. Put this in preheated 325° oven for 40 minutes. Take it out. Let it cool. Cut into squares and go crazy. ENJOY!





**PAT BOONE**  
**BLONDE BROWNIES**

<b>1/3 c. butter or shortening (melted)</b>	<b>1/2 t. baking powder</b>
<b>1 c. brown sugar</b>	<b>1/8 t. soda</b>
<b>1 egg slightly beaten</b>	<b>1/2 c. chopped nuts</b>
<b>1 t. vanilla</b>	<b>1/2 pkg. chocolate chips</b>
<b>1 c. flour</b>	

Cream butter and sugar. Add egg and vanilla. Sift together dry ingredients. Add to sugar and egg mixture gradually. Add nuts. Spread into greased pan and sprinkle chocolate chips over top. Bake at 350° for 25 to 30 minutes. Cool, and cut squares.

*— from the kitchen of Mrs. Pat Boone*



**GENERAL ALEXANDER HAIG  
SANDIES (COOKIES)**

**1 cup butter  
¼ cup confectioner's sugar  
2 teaspoons vanilla extract**

**1 tablespoon water  
2 cups flour  
1 cup chopped nuts**

Cream 1 cup of butter and ¼ cup confectioner's sugar. Add 2 tsp. vanilla extract and 1 tbs. water. Add 2 cups flour, mix well and add 1 cup chopped pecans (other nuts may be used).

Form balls about 1 inch in diameter and bake on ungreased cookie sheet at 300 degrees for 20 minutes. Roll in confectioner's sugar while still warm.

**MRS. LYNDON B. (LADY BIRD) JOHNSON**  
**LACE COOKIES**

Just perfect for that special tea or brunch!

**½ cup flour**  
**½ cup coconut**  
**¼ cup Karo syrup (red or blue label)**  
**¼ cup brown sugar, firmly packed**  
**¼ cup Mazola or Nucoa margarine**  
**½ teaspoon vanilla**

Mix flour with coconut. Cook over medium heat, stirring constantly, Karo syrup, sugar and margarine until well blended. Remove from heat and stir in vanilla. Gradually blend in flour mixture.

Drop by teaspoon fulls three to four inches apart on ungreased cookie sheet. Bake at 325 degrees.

**MRS. JOSEPH P. (ROSE) KENNEDY**  
**OLD FASHIONED SUGAR COOKIES**

Cream until light and fluffy

**½ cup butter (sweet-unsalted)**

Beat in

**¾ cup sugar**

Add

**1 egg yolk**

**½ teaspoon vanilla**

Beat thoroughly. Add

**1 tablespoon cream or milk**

Sift together and stir in

**1 ¼ cups flour (Pillsbury)**

**¼ teaspoon salt**

**¼ teaspoon baking powder**

Mix well and arrange by teaspoonfuls on a buttered cookie sheet 1 inch apart. Bake about 8 minutes at 375°. Makes 50 to 60 cookies.



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## **PRINCESS DIANA FUDGE**

**2 oz. (50 grams) butter  
1 lb. (400 grams) sugar**

**4 tablespoons of water  
Large tin of sweetened  
condensed milk**

Put the sugar, butter and water into a large saucepan (preferably a non-stick saucepan). Stir gently until the sugar is dissolved. Add the condensed milk and bring to the boil. Simmer on a very low heat until the mixture thickens and browns - this should take about 30 minutes. Stir occasionally during simmering.

Remove from heat and beat well.

Pour into greased tray. Wait until it is set and then cut into squares.





**MRS. LYNDON B. (LADY BIRD) JOHNSON**  
**PEACH ICE CREAM**

With her Stonewall peaches, this makes her very favorite “company dessert” — a summer treat without equal.

**Directions:**

Make a boiled custard of 1 quart cream, 1 pint milk, 3 eggs, 1 cup sugar. To this, when cool, add  $\frac{1}{2}$  gallon of soft peaches mashed and well sweetened. This makes one gallon of ice cream which is most delicious.

**ANNE BAXTER**  
**ICE CREAM TOPPING**

Delicious topping for ice cream: mix together brown sugar, melted butter and flaked coconut. Spread the mixture on a sheet of heavy foil or bottom of a shallow pan.

Toast lightly in a moderate oven for about 5 minutes.

## INDEX

- Abby's Pecan Pie, 187
- Annie Glenn's Ham Loaf, 103
- Apple Pie, 184
- Arthur Murray's Design  
for Hamburgers, 54
- Banana Cake, 161
- Barbecued-Honeyed-Orange  
Chicken, 99
- Bar-B-Qued Deer Cubes, 67
- Beef and Broccoli, 73
- Beulah's Chili, 143
- Blonde Brownies, 201
- Blueberry-Lemon Custard, 193
- Boston Cream Pie, 185
- Braccioni Da Uovi  
(Eggs in Sauce), 37
- Bread and Butter Pudding, 197
- Brie Cheese Wheel, 3
- Brown Sugar Pound Cake, 175
- Burt's Beef Stew, 145
- Cabbage Borscht, 119
- Caesar Salad, 47
- Cape Cod Fish Chowder, 156
- Carrot Vichyssoise, 149
- Caviar Omelettes, 35
- Champ, 121
- Charcoaled Roast, 75
- Cheddar Cheese Souffle, 115
- Cheese N'Wine Chicken, 83
- Chicken Caccitorra, 89
- Chicken Wings Pacifica, 95
- Chicken with Avocado  
and Mushrooms, 79
- Chili-Cheese Souffle, 113
- Chili Con Carne, 141
- Chinese Pepper Steak, 71
- City Chicken, 81
- Coca Cola Cake, 179
- Cold Chicken Veronique, 85
- Cottage Cheese Pancakes, 43
- Crab Mousse, 13
- Creamed Chicken, 91
- Crustless Cheesecake, 171
- Curried Fresh Split Pea Soup, 147
- Danish Meatballs with  
Brown Butter, 15
- Deep South Baked Custard, 194
- Denver Chocolate Sheet Cake, 177
- Dr. Robert Atkins' Cheese Cake, 173
- Dutch Apple Cake, 165
- Eggplant Casserole, 117
- Elephant Stew, 69
- Encacahuetado (Chicken Wings  
in Peanut Sauce), 96
- Erma's Cheese Bread Pudding, 41
- Favorite Lemon Pie, 181
- Favorite Macaroni and Cheese, 131
- Fettuccine Alfredo, 129
- Fireplace Sirloin, 77
- Flemish Apple Cake, 169
- Four Star Shepherd's Pie, 65
- Fresh Apple Cake, 167
- Fudge, 207
- Garlic Soup, 153
- Hamburger A La Mode, 61
- Ham Hock and Lima Beans, 104
- Hearty Hodgepodge, 63
- Herring Copenhagen, 9
- Ice Cream Topping, 210
- Indian Fry Bread, 27
- Irish Soda Bread, 25
- Jalapeno Cheese Balls, 1
- Kate Hepburn's Brownies, 199
- Lace Cookies, 204
- Lemon Chicken, 87
- Lemon Sponge Pie, 182
- Meat Loaf by Ann Landers, 55
- Meat Loaf by Dr. Joyce Brothers, 57
- Mignon De Veau Jacques-René, 107
- Mousse/Souffle Au Chocolat, 191
- Mozzarella Marinara, 5
- Oatmeal Apple Crisp, 195
- Old Fashioned Sugar Cookies, 205
- "Old Iron Pot" Family  
Style Chili, 139
- Oriental Salad, 49
- Pasta Luigi, 127
- Peach Ice Cream, 209

Pea Picker's Corn Bread, 29  
 Pepper Chicken, 93  
 Pig-Picking Cake, 159  
 "Plains Special" Cheese Ring, 8  
 Pork, Apples and Sauerkraut, 101  
 Quick Homemade Chic-Vegetable  
 Soup, 155  
 Raspberry Riches, 163  
 Sandies, 203  
 Scampi Provinciale, 110  
 Shrimp Dip Supreme, 11  
 Smoothie, 22  
 Souffle Omelet, 39  
 Sour Cream Apple Pie, 183  
 Spaghetti Alla  
 Ira Von Furstenburg, 125  
 Spaghetti Sauce, 137  
 Spanish Rice, 123  
 Spinach and Cheese Appetizers, 7  
 Steel-Cut Oats, 44  
 Stuffed Mushrooms, 19  
 Sugared Bacon Strips, 17  
 Summer Gazpacho, 151  
 Super and Easy Salsa, 21  
 Super Supper Salad, 52  
 Sweet & Sour Meatballs, 59  
 Sweet Potato Pie, 189  
 Taco Salad, 51  
 Tortelli Alla Piacenza, 133  
 Turkey Gravy, 138  
 Typical Arabian Sandwich, 30  
 Veal Scallopini, 109  
 Veal Scallopini with Tomatoes, 105  
 Zucchini Omelet, 36

## CELEBRITIES

Claude Akins, 99  
Morey Amsterdam, 83  
Giorgio Armani, 133  
Sir Richard Attenborough, 110  
Tracy Austin, 7  
Joan Baez, 109  
Anne Baxter, 41, 210  
Erma Bombeck, 51  
Pat Boone, 201  
Dr. Joyce Brothers, 57  
Helen Gurley Brown, 173  
Phyllis George Brown, 179  
Carol Burnett, 163  
Vice President George Bush, 147  
Sammy Cahn, 35  
Joseph Campanella, 37, 171  
Glen Campbell, 141  
President Jimmy Carter, 8  
Lynda Carter, 47  
Johnny Cash, 139  
Oleg Cassini, 96  
Gary Coleman, 155  
Walter Cronkite, 9  
Dear Abby, 187  
Dr. Denton Cooley, 105  
Le Cordon Bleu de Paris  
    Richard Grausman, 191  
John Denver, 169  
Phyllis Diller, 11, 184  
Jamie Farr, 125  
President Gerald Ford, 71  
Tennessee Ernie Ford, 29  
A. J. Foyt, Jr., 1  
David Frost, 107  
Senator John Glenn, 103  
Senator Barry Goldwater, 27  
Ruth Gordon, 36  
Reverend Billy Graham, 167  
Shecky Greene, 119  
Janet Guthrie, 193  
General Alexander Haig, 203  
Monty Hall, 73  
Senator Gary Hart, 177  
Basil Hoffman, 143  
Bop Hope, 181  
Anthony Hopkins, 65

King Hussein, 30  
John Huston, 161  
Jeremy Irons, 121  
Jesse Jackson, 189  
Lou Jacobi, 43  
Peter Jennings, 127  
Mrs. Lyndon B. "Lady Bird"  
    Johnson, 204, 209  
Van Johnson, 199  
Shirley Jones, 81  
Captain Kangaroo, 101  
Stacy Keach, 153  
Clarence Kelley, 182, 183  
Senator Edward Kennedy, 156  
Mrs. Joseph P. "Rose"  
    Kennedy, 185, 205  
Jack Klugman, 137  
New York City Mayor Ed Koch, 151  
Lorenzo Lamas, 87  
Bert Lance, 75  
Ann Landers, 55  
Linda Lavin, 39  
Carol Lawrence, 19  
Shari Lewis, 5  
Art Linkletter, 49  
Ed McMahon, 25  
Barbara Mandrell, 159  
Dina Merrill, 115  
Ann Miller, 129  
Clayton Moore, 59  
Anne Murray, 63  
Arthur Murray, 54  
Arnold Palmer, 17  
Dr. Norman Vincent Peale, 195  
Robertta Peters, 93  
Vincent Price, 61  
Prince Charles, 197  
Princess Diana, 207  
Nathan Pritikin, 22  
Gilda Radner, 165  
Deborah Raffin, 3  
President Ronald Reagan, 131  
Helen Reddy, 52  
Burt Reynolds, 145  
Debbie Reynolds, 117  
Joan Rivers, 69

Cesar Romero, 123  
Willard H. Scott, Jr., 175  
William Shatner, 149  
Secretary of State George Shultz, 77  
O. J. Simpson, 113  
Red Skelton, 104  
Benjamin Spock, M.D., 44  
Gale Storm, 89  
Elizabeth Taylor, 79  
Prime Minister Margaret  
Thatcher, 85  
Lana Turner, 21  
Joan Van Ark, 13  
Governor George Wallace, 194  
Lawrence Welk, 91  
Betty White, 95  
Hank Williams, Jr., 67  
Henny Youngman, 138  
Richard Zanuck, 15





***“Bon Appetit!”***

**Sandra Battelstein**

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